



since 1946

Holton Food Products®

Texture • Stability • Quality

Plant-Based Egg Functionality in Baked Goods

Benefits

- Promotes aeration in batter
- Provides volume and structure
- Completely replaces whole eggs or egg whites
- Usage rate is 25% of eggs in some applications
- Matches crumb structure of egg version
- Similar texture and mouthfeel of egg version
- Helps retain moisture through product shelf life

Features

- Neutral taste
- Clean label, non-GM
- Allergen-free
- Kosher
- Easy to use dry powder
- Works in many gluten-free products

SIMPLY Bake PB



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