

ALGAMA

# TAMALGA®

## THE FIRST RANGE OF EGG-ALTERNATIVES WITH ALGAE

Perfect for your bakery-pastry creations !



### TAMALGA BAKING

#### Biscuits & Crusts

Shortbreads, cookies, pie crust

#### Viennoiseries

Brioches, buns, donuts, milk breads

#### Crêpes

#### Creams

Flans, baked custards & cheesecakes

### TAMALGA CAKE

#### Soft Cakes

Mini cakes, madeleines

#### Pancakes

### TAMALGA WAFFLE

#### Waffles

Liege & Bruxelles

### TAMALGA CHOCO BASE

#### Chocolate Cakes

Brownies, fudge, lava

### TAMALGA MUFFIN

#### Muffins

Muffins, pound cake

**NEW**

**SIRH+  
INNOVATION  
AWARDS 2025**



**Excellent performance  
Neutral taste & colour**



**Competitive  
cost-in-use**



**Clean label  
& Sustainable**

Certified



# THE BEST CHOICE FOR REDUCING YOUR COSTS ...



**COST SAVINGS WITH TAMALGA®**

% of eggs in your recipe		
CAKE, MADELEINE	18%	Up to -50%
BRIOCHE	15%	Up to -60%
WAFFLE	5%	Up to -60%

*\*Based on European egg prices and the recommended dilution ratio*

## ... AND AN EVEN BETTER ONE FOR THE PLANET !

Life Cycle Analysis\* shows **Tamalga significantly reduces environmental impact** compared to the egg equivalent.



OF LAND USED



OF GREENHOUSE GAS EMISSIONS



OF WATER USED



OF ENERGY USED

*\*LCA Report on Tamalga Baking by Independent Third Party (EVEA - 12/09/2023)*

## HOW DOES IT WORK?

IT'S PRETTY SIMPLE.



## MORE ABOUT ALGAMA

We harness the untapped potential of algae to co-create the future of food innovation with you.

Contact us to receive the technical sheet and the recipe sheets associated with each solution.

## CONTACTS

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