



# Vegan

# Pumpkin Spice Muffin

With GPI PB 3995-RS



## Guide

Whether it's for health, animal well-fare or people's conscious decisions, the vegan market has grown from \$24.6B in 2023, \$27.8B in 2024, and projected to reach \$42.9B by 2028.\* In addition, volatile egg prices in the US from late 2023 are prompting processors to either replace or reduce eggs in their formulations.\*\* Whether product developers are controlling costs or satisfying market demand, GPI has provided a solution that creates delicious vegan baked goods while helping processors control costs.

GPI is here to create your solution and guide you forward.

## Perform

With our expertise in hydrocolloid systems and bakery processing, we developed **GPI PB 3995-RS** to be a plant-based whole-egg replacement in both savory and bakery applications. When mixed with water and cooked, this powder blend turns into vegan scrambled eggs . This blend also functions in bakery, allowing baked goods to rise, hold hair, and maintain its shape while improving moisture retention.

GPI understands your product's journey from formulation to processing.

## Inspire

GPI PB 3995-RS is a versatile vegan whole-egg replacement suitable for a wide range of applications. Use it for vegan scrambled eggs, plant-based quiches and omelets. It's functionality in bakery replaces eggs in cakes, muffins, donuts, cookies and so much more!

GPI is your ingredient solutions provider for product innovation and optimization. See our contact details at the end of the recipe.

### INGREDIENTS

Vegan Pumpkin Spice Muffin		
127g	Sugar	25.40%
120g	Canned pumpkin puree	24.00%
105g	All-purpose flour	21.00%
71.75g	Water	14.35%
57g	Vegetable oil	11.40%
<b>8.25g</b>	<b>GPI PB 3995-RS</b>	1.65%
3.3g	Baking powder	0.66%
2.7g	Baking soda	0.54%
2.5g	Salt	<b>0.50%</b>
2.5g	Pumpkin pie spice	0.50%
<b>500g</b>	<b>Total</b>	<b>100.00%</b>

\*Research and Markets, Vegan Food Global Market Report 2024, November 2023  
\*\*USDA, Egg Markets Overview, April 12, 2024



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## PROCEDURE

### Mixing:

- Mix **GPI PB 3995-RS** with other dry ingredients.
- In a separate bowl, whisk together the wet ingredients.
- Slowly add the wet mixture to your pre-blended dry ingredients. Stir to combine and do not overmix.
- Dispense the batter into lined muffin tray.

### Baking:

- Preheat oven to 175°C.
- Bake for 15 - 25 minutes or until an inserted toothpick comes out clean.
- Remove the muffins from the oven and allow it to cool for 5 minutes.
- Gently remove the muffins from the tray to continue cooling on a wire rack.
- Package and store vegan pumpkin spice muffins.

## NUTRITIONAL FACTS

12 muffins per recipe

**Serving size 1 muffin (42g)**

Amount per serving

**Calories**

**117**

**% Daily Value\***

**Total Fat** 4.5g

**6%**

Saturated Fat 0.6g

**3%**

Trans Fat 0g

**Cholesterol** mg

**0%**

**Sodium** 169mg

**7%**

**Total Carbohydrate** 19g

**7%**

Dietary Fiber 0.7g

**2%**

Total Sugars 11g

Includes 10g Added Sugars

**20%**

**Protein** 1.1g

Vitamin D 0mcg

**0%**

Calcium 19mg

**1%**

Iron 0.7mg

**4%**

Potassium 8.7mg

**0%**

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## ALLERGEN INFORMATION

CONTAINS: Wheat

GPI Global Inc. is a BRCS, HACCP and GMP certified company.



Food Safety

CERTIFICATED

Looking for inspiration?

Contact: [GPI@gpiglobal.com](mailto:GPI@gpiglobal.com)