



# Liquid Plant-based Egg Premix

With GPI V-Egg



## Guide

Looking to develop ready-to-cook liquid plant-based eggs? Look no further than our complete dry blend solution. Just add water and oil. [GPI is here to create your solution and guide you forward.](#)

## Perform

With our knowledge in functional hydrocolloid blends, we developed **GPI V-Egg** to be a complete solution for processors looking to develop liquid plant-based eggs. Using a blend of plant-based ingredients and flavors, V-Egg creates a stable, ready-to-cook liquid plant-based egg that mimics texture, color and flavor of traditional scrambled eggs. This complete blend is easy to prepare, making it a perfect for foodservice and retail.

[GPI understands your product's journey from formulation to processing.](#)

## Inspire

Use GPI V-Egg to create vegan liquid eggs and replace traditional eggs in a variety of dishes. Create vegan scrambled eggs, quiche in savory recipes, or use it to replace eggs in bakery.

[GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.](#)

### INGREDIENTS

#### Liquid Plant-based Egg

791.9g	Water	79.19%
<b>179.3g</b>	<b>GPI V-Egg Liquid</b>	<b>17.93%</b>
28.8g	Olive Oil	2.88%
<b>1000g</b>	<b>Total</b>	<b>100%</b>



# Liquid Plant-based Egg Premix

## PROCEDURE

### Mixing and Processing:

- Place GPI V-Egg, water and oil in a blender.
- Blend at low speed for 2 - 3 minutes.
- Increase speed to high, and mix for an additional 2 minutes until texture is smooth and homogenous.
- Transfer mixture to desired packaging.
- Seal and store at refrigeration.

### Cooking:

- Preheat a non-stick pan to medium-low heat.
- Place 1 tbsp of oil on the pan.
- Pour 100g of plant-based egg on the pan (equivalent to 2 eggs).
- Cook for 10 - 15 minutes until the plant-based egg scramble is firm and resembles regular scrambled eggs.

## NUTRITIONAL FACTS

10 servings per recipe

**Serving size 2 egg equivalent  
(100g)**

Amount per serving

**Calories**

**88**

**% Daily Value\***

<b>Total Fat</b> 3.1g	<b>4%</b>
Saturated Fat .4g	<b>2%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 304mg	<b>13%</b>
<b>Total Carbohydrate</b> 7g	<b>2.6%</b>
Dietary Fiber 0.9g	<b>6%</b>
Total Sugars .7g Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 8g	
Vitamin D 0mcg	<b>0%</b>
Calcium 61.8mg	<b>4.7%</b>
Iron 1mg	<b>.5%</b>
Potassium 98.6mg	<b>2.1%</b>

\*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.

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



Looking for inspiration?

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