



Egg-free Brioche

With GPI V-Egg 100



Guide

Eggs have historically been subject to volatile prices, causing commercial bakeries to absorb the increased cost. Ensure consistent and predictable pricing by replacing eggs with functional hydrocolloids.

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

Perform

With our expertise in hydrocolloid systems and bakery processing, we developed **GPI V-Egg 100** to fully replace eggs in bakery applications. This powder blend functions in bakery by mimicking the binding properties of eggs, allowing baked goods to rise, hold hair, and maintain its shape while improving moisture retention. V-Egg 100 can also replace egg yolks and egg whites in a number of applications.

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

Inspire

GPI V-Egg 100 is a versatile vegan whole-egg replacement suitable for a wide range of applications. Use it for pancakes, muffins, cakes and other pastries.

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

INGREDIENTS

Egg Replacement

90g	Water	9.47%
30g	V-Egg 100	3.16%

Egg-free Brioche Dough

400g	Bread flour or all purpose flour	42.11%
50g	Sugar	5.26%
130g	Unsweetened almond milk or other dairy alternatives	13.68%
120g	Warm water (43°C)	12.63%
113g	Vegan butter	11.89%
7g	Active dry yeast	0.74%
6g	Salt	0.63%
4g	Vanilla extract	0.42%
950g	Total	100%

*Research and Markets, Vegan Food Global Market Report 2024, November 2023

**USDA, Egg Markets Overview, April 12, 2024



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PROCEDURE

Egg Replacement:

- Using a whisk attachment, mix together the **GPI V-Egg 100** with the water.
- Mix for 5 minutes until mixture is evenly dispersed.
- Set aside to thicken for at least 1 minute.

Mixing:

- In a separate bowl, mix together the warm water, yeast, almond milk, vegan butter and egg replacer. Stir until everything is well mixed.
- Transfer wet mixture into a dough mixer.
- In a separate bowl, mix together the flour and salt.
- Bring the mixer speed to low.
- Slowly add the dry mixture. Continue mixing until it forms a dough.
- Once the dough has formed, continue kneading the dough for 8-10 minutes until the dough is smooth and elastic.

Proofing

- Transfer dough into a lightly greased bowl. Cover the dough and allow it to rise for 1.5 - 2 hours.
- Once the dough has risen, press it down to release air bubbles.
- On a floured surface, gently knead it for 2 -3 minutes.
- Shape the dough into a loaf and place it into a greased loaf pan.
- Cover the loaf pan and allow the dough to rise for another 30 - 45 minutes.

Baking

- Pre-heat an oven to 175°C.
- Place loaves in the oven and bake for 25 - 30 minutes. Brioche must turn golden brown at the top, and have a hollow sound when being tapped.
- After baking, remove brioche from the oven and allow to cool on a wire rack.
- Pack and store.

NUTRITIONAL FACTS

24 Brioche slices per recipe

Serving size 1 slice (40g)

Amount per serving

Calories

104

% Daily Value*

Total Fat 3.7g

5%

Saturated Fat 2.7g

14%

Trans Fat 0g

Cholesterol 0mg

0%

Sodium 105mg

5%

Total Carbohydrate 15g

5%

Dietary Fiber 0g

0%

Total Sugars 2.5g

Includes 2g Added Sugars

5%

Protein 2.6g

Vitamin D 0.1mcg

0%

Calcium 14mg

1%

Iron 1mg

6%

Potassium 38mg

1%

*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, almonds

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



Food Safety

CERTIFICATED

Looking for inspiration?

Contact: GPI@gpiglobal.com