

# Liquid Plant-based Egg

With GPI V-Egg Liquid



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.** 

## **P**erform

With our knowledge in functional hydrocolloid blends, we developed **GPI V-Egg Liquid** 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 Liquid creates a stable, ready-to-cook liquid plant-based egg that mimics texture, color and flavor or 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.

### **I**nspire

Use GPI V-Egg Liquid 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% |
|--------|------------------|--------|
| 179.3g | GPI V-Egg Liquid | 17.93% |
| 28.8g  | Olive Oil        | 2.88%  |
| 1000g  | Total            | 100%   |



# Liquid

# **Plant-based Egg**

#### **PROCEDURE**

#### Mixing and Processing:

- Place GPI V-Egg Liquid, 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)

| (100g)  |                |
|---|----------------|
| Amount per serving  Calories                                      | 88             |
|   | % Daily Value* |
| <b>Total Fat</b> 3.1g<br>Saturated Fat .4g<br><i>Trans</i> Fat 0g | 4%<br>2%       |
| Cholesterol 0mg   | 0%             |
| <b>Sodium</b> 304mg   | 13%            |
| <b>Total Carbohydrate</b> 7g                                      | 2.6%           |
| Dietary Fiber 0.9g  | 6%             |
| Total Sugars .7g<br>Includes 0g Added Sugars                      | 0%             |
| <b>Protein</b> 8g   |                |
| Vitamin D 0mcg  | 0%             |
| Calcium 61.8mg  | 4.7%           |
| Iron 1mg  | .5%            |
| Potassium 98.6mg  | 2.1%           |
| *The % Daily Value (DV) tells you how much                        | a nutrient in  |

\*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