



Liquid Plant-based Egg

With GPI Veggol MB

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 Veggol MB** to be a complete solution for processors looking to develop liquid plant-based eggs. Using a blend of plant-based ingredients and flavors, Veggol MB 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.

Inspire

Use GPI Veggol MB 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 Veggol MB	17.93%
28.8g	Olive Oil	2.88%
1000g	Total	100%



Liquid Plant-based Egg

PROCEDURE

Mixing and Processing:

- Place GPI Veggol MB, 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*

Total Fat 3.1g	4%
Saturated Fat .4g	2%
Trans Fat 0g	

Cholesterol 0mg	0%
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Sodium 304mg	13%
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Total Carbohydrate 7g	2.6%
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Dietary Fiber 0.9g	6%
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Total Sugars .7g Includes 0g Added Sugars	0%
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Protein 8g	
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Vitamin D 0mcg	0%
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Calcium 61.8mg	4.7%
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Iron 1mg	.5%
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Potassium 98.6mg	2.1%
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*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.



Food Safety

CERTIFICATED

Looking for inspiration?

Contact: GPI@gpiglobal.com