

EVERY EGGWHITE™ FOR BAKING

EVERY

THE EVERY ADVANTAGE: BAKERY SOLUTIONS

EGG REPLACERS: AN ATTRACTIVE & GROWING MARKET

As consumers call for nutritious, animal-free products with simpler labels and the same great performance, EVERY is empowering today's bakery innovators to create the next generation of kinder, safer, more sustainable foods consumers crave. With these trends extending well into the baking aisle, businesses can now future-proof brand portfolios while unlocking new ingredient opportunities for exceptional taste, function, consistency and performance.

FROM PERFORMANCE NEEDS TO GROWING CALLS FOR ETHICAL, ANIMAL-FREE OFFERINGS, REASONS ABOUND FOR BETTER BAKERY SOLUTIONS

REACH FOR THE SUPERIOR, NO-COMPROMISE EGG REPLACER

At EVERY, we're leveling up baking with our versatile, animal-free egg replacer that performs just like the original in recipes from cookies to cakes. Fermed rather than farmed, our nature-equivalent egg replacer outperforms egg alternatives and meets the growing need for high-performing, ethically sourced and secure ingredients wherever eggs are used.

EVERY EggWhite™ is a powerful solution, elevating egg replacer outcomes and outperforming current solutions on volume, height, texture and mouthfeel.

BAKERY'S ROLE IN A BETTER TOMORROW.

Offering superior nutrition to existing alternatives and performance similar to what you've come to expect from conventional eggs, Vegan Society Certified EVERY EggWhite™ is the perfect solution for cakes, cookies, donuts, muffins and more. It brings bakery products essential gelation, foaming, water-binding and elastic qualities, while delivering the volume, height, texture and mouthfeel outcomes you require—all animal-free.



FEATURES & BENEFITS

	EVERY EggWhite™	Whole Egg	Plant-Based Egg Replacer
Superior Efficacy	●	●	
Compatible Flavor	●	●	
Ease of Use	●	●	●
Natural	●	●	DEPENDS ON BRAND
Non-animal	●		●
Sustainable	●		●

ABOUT EVERY EGGWHITE™

EVERY EggWhite™ powers our bakery solution, delivering comparable outcomes to whole eggs and improved flavor, consistency, texture and nutrition over existing egg alternatives. Made by precision fermentation, nature-equivalent EVERY EggWhite™ is identical to a protein found in a hen egg and was selected for its singular culinary qualities. We grow our protein in fermenters, rather than factory farms, allowing us to deliver cruelty-free formulation solutions with significantly better sustainability outcomes and nature-equivalent performance.

“Unlike all other alternatives in the market, EVERY EggWhite™ tastes, whips and gels like a chicken-derived egg white to provide the same height, foam stability, aeration, and texture needed for baking, and can be used in applications that span the gamut from cakes, cookies and breads to protein bars, plant-based meats and pastas.”

- bake



- Superior performance & nutrition vs. plant-based
- Animal-free
- Cholesterol-free
- Certified Vegan
- Sustainable
- Gluten-free
- Cage-free
- All essential amino acids
- Kosher
- Halal
- Minimal processing
- Format versatility
- Application support
- Zoonosis-free

Ingredients	Liquid Whole Egg	EAT 009 (EVERY)	Commercial Egg Replacer A	Commercial Egg Replacer B	Commercial Egg Replacer C
Wheat flour	25.73	25.73	25.73	25.73	25.73
Liquid whole egg	20.48				
EAT009 (EVERY)*		5.01			
Commercial egg replacer A			5.31		
Commercial egg replacer B				2.59	
Commercial egg replacer C					1.88
Shortening	4.37	4.37	4.37	4.37	4.37
Emulsifier	1	1	1	1	1
Granulated Sugar	24.7	24.7	24.7	24.7	24.7
Baking Powder	1	1	1	1	1
Salt	0.31	0.31	0.31	0.31	0.31
Calcium Propionate	0.13	0.13	0.13	0.13	0.13
Sodium Acid Pyrophosphate	0.31	0.31	0.31	0.31	0.31
Calcium Phosphate	0.21	0.21	0.21	0.21	0.21
Corn Syrup	4.49	4.49	4.49	4.49	4.49
Vanilla Flavor	0.5	0.5	0.5	0.5	0.5
Soybean Oil	5.14	5.14	5.14	5.14	5.14
Water	11.63	27.10	26.80	29.52	30.23
Total	100	100	100	100	100

Table 1. Ingredients and usage level (%) of pound cake formulas.

* EAT009 is EVERY's proprietary blend for egg replacement in cake applications. EAT009 is vegan.

POUND CAKE COMPARISON

IN A DROP-IN EGG REPLACEMENT STUDY COMPARING EVERY EGGWHITE™ IN A BAKERY FORMULATION TO WHOLE EGGS AND COMMERCIAL EGG REPLACERS, EVERY EGGWHITE™ OUTPERFORMED THE EGG REPLACERS ON ALL EVALUATED ASPECTS, AND DELIVERED INCREMENTAL RESULTS OVER WHOLE EGGS IN KEY ATTRIBUTES OF VOLUME AND TASTE.

METHOD: The study evaluated EVERY EggWhite™ in a bakery formulation (EAT009) for egg replacement in cake, and compared outcomes from the EVERY EggWhite™ formula with those from whole eggs and several popular, commercially available egg replacers for cake. Results show that recipes featuring EVERY EggWhite™ performed better to significantly better than the commercial egg replacers in all evaluated aspects, and outperformed liquid whole eggs in volume and taste; comparable results to whole eggs were achieved in other desired sensory profiles.

Table 1 summarizes the formulas considered for liquid whole egg and egg replacer comparisons. Since the EVERY EggWhite™ formulation and commercial egg replacers were all in powder form, lower dosages were used when compared to the liquid whole egg, and commercial egg replacers were included at their recommended dosages stipulated on packaging. The EVERY EggWhite™ formulation is an easy-to-use drop-in solution for replacing liquid whole eggs or egg powder, and was added through mixing with other dry ingredients without the need of rehydration/reconstitution in water.

POUND CAKE COMPARISON CONTINUED

Cakes were evaluated by a Texture Analyzer for texture profile and a Volscan Profiler for volume, in addition to sensory evaluation by a consumer panel, who tasted and rated the cakes on a hedonic scale of 1-7 (1 for extremely dislike and 7 for extremely like).

Figure 1 shows a picture of finished cake slices (from center cut) for all tested formulas. As shown, the cake slice containing EVERY EggWhite™ (EAT009) achieved similar height to the cake made with liquid whole eggs, and significantly greater height than those made with the commercial egg replacers, which had poor rise. This aligns with volume results from the Volscan Profiler (data not shown). Further, sensory evaluation by the tasting panel (Figure 2) showed that the cake made with EVERY EggWhite™ (EAT009) was preferred over those made with commercial egg replacers in all sensory attributes and overall liking.



Figure 1. Picture of cakes made with liquid whole egg, EVERY blend (EAT009) and commercial egg replacers A, B and C.

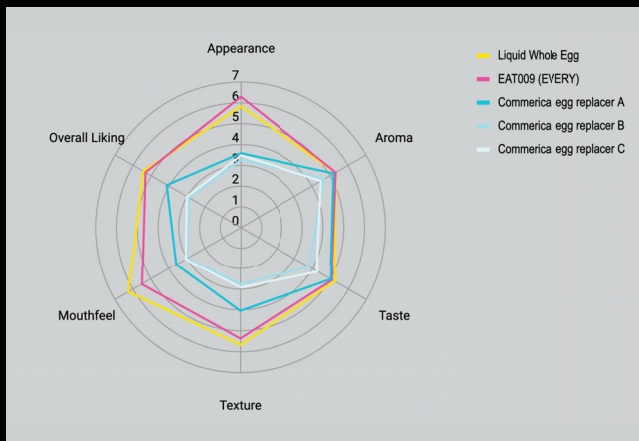


Figure 2. Hedonic ratings of pound cake with liquid whole egg, EVERY blend (EAT009) and commercial egg replacers A, B and C.

“Replacing traditional egg whites...with animal-free EVERY EggWhite...yields a result that provides all the functionality of egg whites but requires no factory farms and less water, land and greenhouse gas emissions.”

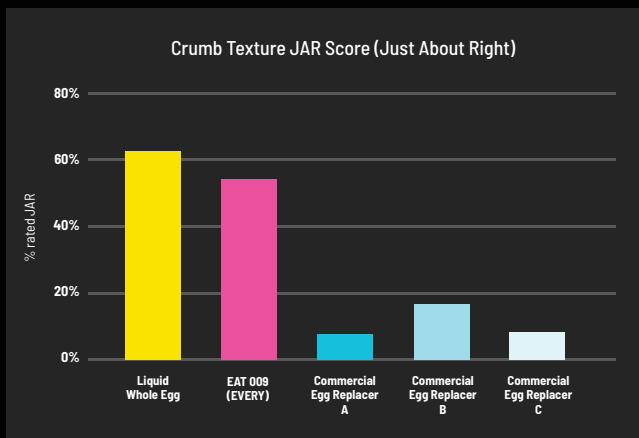


Figure 3. JAR (Just About Right) score for cakes with liquid whole egg, EVERY blend (EAT009), and commercial egg replacers A, B and C.

The cake made with EVERY EggWhite™ scored similarly to the cake made with liquid whole egg for appearance, texture and overall liking, and higher for aroma and taste. Desirable crumb and springiness were confirmed by the relatively high percentage of tasters who thought crumb texture was Just About Right (JAR) for the EVERY EggWhite™ recipe, in line with results for liquid whole egg and dramatically outperforming commercial egg replacers (Figure 3), confirming texture analyzer results for hardness, resilience, cohesiveness and chewiness (data not shown).

Creating the ingredients of tomorrow, today.

Pioneers in food technology and flavor, The EVERY Co. is at the forefront of ingredient innovation. With a portfolio of proteins from precision fermentation that are transforming solutions available to formulators, EVERY is powering a food systems revolution and accelerating the world's transition to animal-free protein—one product at a time.

We look forward to partnering with you to help build bakery's role in a better tomorrow, today.



LET'S TALK

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The formula and instructions can be customized to suit specific needs.
All information provided here is based on preliminary estimation, and may not be used for commercialization purposes.

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