

**For immediate release: Replace 50-100% of eggs using new gum blends**

(April 2, 2008 – Tucson, AZ). Gum Technology is introducing a new line of all natural egg replacements for use in products such as custards, cookies, cakes/muffins, and yeast doughs. These blends also provide an alternative for vegan applications.

Gum Technology’s R&D Chef Sarah Martin says, “With the ever increasing price of eggs, this new line of egg replacements will help cut costs without compromising the structure and texture of your products. All of the gum blends in Coyote Brand’s Egg Replacement line are used at very low percentages which can further help cut product costs and increase your profit margin.”

Coyote Brand® Custard Egg Replacer is an all natural blend of Carrageenan and Locust Bean Gum which was designed to provide a smooth, consistent texture in custards. This blend allows up to 100% egg replacement in instant custards such as crème caramel and flan. It can also be used as an extender in quiche and frittata dishes.

Coyote Brand® Dough Egg Replacer is an all natural blend of Konjac and Soy Lecithin which can provide up to 100% egg replacement in yeast dough products. This gum blend increases the pliability of yeast doughs and replaces the silky texture that is provided by egg yolk.

Coyote Brand® Baker’s Egg Replacer was designed specifically as an egg replacement for baked goods. This all natural blend of Xanthan, Guar, and Soy Lecithin can replace up to 50% of the egg in cakes, muffins, and cookies while promoting uniform cell structure and an even rise in products.

<b>Application</b>	<b>Function</b>	<b>Product</b>	<b>Usage Levels</b>
Custards	Replace up to 100% of egg. Provide favorable texture and prevent syneresis	Coyote Brand® Custard Egg Replacer	0.25-0.50% (Instant) 0.10-0.40% (Traditional) 0.10-0.50% (Savory)
Breads, Sweet Doughs	Replace up to 100% of eggs. Condition and improve texture	Coyote Brand® Dough Egg Replacer	0.10-0.40%
Cakes and Muffins	Replace up to 50% of eggs. Improve texture, cell structure and increase uniformity	Coyote Brand® Baker’s Egg Replacer	0.10-0.50%
Cookies	Replace up to 50% of eggs. Improve texture and increase uniformity	Coyote Brand® Baker’s Egg Replacer	0.10-0.30%

Request a sample at [samples@gumtech.com](mailto:samples@gumtech.com)