

Hydro-Fi™ CXA-0823 for partial egg replacement

Improve product formulation and shelf life with the synergy of Gum Technology hydrocolloids and Citri-Fi® citrus fibers. The next generation of texturizers, Hydro-Fi™ increases moisture retention throughout shelf life, and improves yield, texture and mouthfeel in baked goods. Part of the innovative Hydro-Fi™ range, Hydro-Fi™ CXA-0823 is an ideal solution for partial egg replacement in cakes.



The next generation of texturizers

Hydro-Fi™ CXA-0823 50% Reduced Egg Cake



Recipe for partial egg replacement with Hydro-Fi™ CXA-0823:

HYDRO-FI CXA-0823 50% REDUCED EGG CAKE	FULL EGG CONTROL CAKE	Ingredients	Hydro-Fi CXA-0823 50% reduced egg cake (%)	Full egg control cake (%)
		Sugar, Granulated	26.11	26.11
		Cake Flour	20.80	21.13
		Butter, Unsalted	20.84	20.84
		Whole Milk	11.25	11.25
		Eggs	9.22	18.44
		Water	8.85	-
		Vanilla Imitation	0.92	0.92
		Baking Powder	0.92	0.92
		Hydro-Fi™ CXA-0823	0.70	-
		Salt	0.39	0.39
		Total	100.00	100.00

A unique combination of hydrocolloids and citrus fiber, Hydro-Fi™ balances cost and product improvement for partial egg replacement in cakes.

Proven key benefits include:

- 50% egg replacement, without the need for extra emulsifiers
- Substantial cost savings over full egg control recipe
- Improved moisture retention, with increased shelf life
- Enhanced texture, mouthfeel and crumb structure
- Comparable cake rise and browning to full egg control recipe

To improve the quality, freshness, nutrition and cost of your cake formulations, contact us at:

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