

Coyote Brand® Egg Replacements

With the ever increasing price of eggs, Gum Technology's fine line of product specific egg replacements for custards, cookies, cakes/muffins, and yeast doughs can help cut costs without compromising the structure and texture of your products. Replacing eggs also eliminates one of the most common food allergens and creates possibilities for better vegan foods.

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.

Product	Function	Application	Usage Level
Custard Egg Replacer (blend of Carrageenan & Locust Bean Gum)	Replace up to 100% of eggs. Provides favorable texture and prevents syneresis	Custards	0.25-0.50% (Instant) 0.10-0.40% (Traditional) 0.10-0.50% (Savory)
Dough Egg Replacer (blend of Konjac & Soy Lecithin)	Replace up to 100% of eggs. Conditions and improves texture	Breads & Sweet Doughs	0.10-0.40%
Baker's Egg Replacer (blend of Soy Lecithin, Xanthan & Guar)	Replace up to 50% of eggs. Provides texture, cell structure and uniformity	Cakes, Muffins & Cookies	0.10-0.50% (cakes & muffins) 0.10-0.30% (cookies)
Baker's 2 Egg Replacer (blend of Sugarcane Fiber, Xanthan & Guar)	Replace up to 100% of eggs. Provides texture, cell structure and uniformity	Cakes, Muffins & Cookies	20% of the weight of the egg removed from the formula



Reduce or Replace Eggs

Provides Texture

Helps Stabilize Cell Structure

All Natural

Gum Technology
P.O. Box 35206
Tucson, AZ 85740
1.800.369.4867
fax: 520.888.5585
www.gumtech.com
info@gumtech.com

Request a sample and test a Coyote Brand® Egg Replacement

Call 1-800-369-4867 or email samples@gumtech.com to request a sample.

The information and/or suggestions presented on this product are the results of the testing and observations carried out in our laboratories, and we believe them to be accurate as expressed. Because we cannot anticipate the many conditions under which this information may be used, we offer this information as a guideline only to assist our customers in the use of our products, and to help them determine the applicability of the product to their formulation(s). It is the responsibility of the customer to determine the usefulness, regulatory status and legality of our product in the customer's application and the customer assumes all responsibility for loss or damage arising from the use of our products.



Gums are Good.



Usage Instructions

Dough Egg Replacer

This blend can be used to replace 100% of the egg in a yeast dough formula. Calculate the total weight of your formula and the weight of the egg in your formula. Use the Dough Egg Replacer at 0.2% – 0.4% of the total weight of the batch. Dry blend the Dough Egg Replacer into your flour mixture. Subtract the weight of the Dough Egg Replacer from the total weight of the egg removed from the formula. Make up the difference in weight with additional water. Use your standard dough mixing procedures to complete your formula.

Baker's Egg Replacer

This blend can be used to replace up to 50% of the egg in baked goods such as cakes and muffins. Calculate the total weight of your formula and the weight of the egg in your formula. Use the Baker's Egg Replacer at 0.1% – 0.4% of the total weight of the batch. Dry blend the Baker's Egg Replacer into your flour mixture. Subtract the weight of the Baker's Egg Replacer from the total weight of the egg removed from the formula. Make up the difference in weight with additional water. Use your standard mixing procedures to complete your formula.

Baker's 2 Egg Replacer

Replace up to 100% of eggs naturally while adding extra fiber to your formula. This blend was specially formulated to replace 100% of the eggs in muffins and cakes while maintaining a desirable texture and appearance. Coyote Brand® Baker's 2 Egg Replacer is an all natural blend of Sugarcane Fiber, Xanthan and Guar gums.

Calculate the weight of the egg in your formula and determine how much you need to replace. Use the Baker's 2 Egg Replacer at 20% of the weight of the egg removed. Dry blend the Baker's 2 Egg Replacer into your flour mixture. Subtract the weight of the Baker's 2 Egg Replacer from the total weight of the egg removed from the formula and make up the difference in weight with additional water. Use your standard muffin or cake mixing methods.

Coyote
BRAND **Custard Egg Replacer**

This blend can be used to replace eggs completely from non-traditional custard formulas or it can be used to replace up to 25% of the eggs in traditional baked custard formulas. To use Coyote Brand® Custard Egg Replacer as an egg extender in traditional baked custards, calculate the total weight of your formula and the weight of the egg in your formula. Use the Custard Egg Replacer at 0.1% – 0.4% of the total batch weight. Dry blend the Custard Egg Replacer into your salt and spices or sugar mixture. Subtract the weight of the Custard Egg Replacer from the total weight of the egg removed from the formula. Make up the difference in weight with additional milk or water. Use your standard mixing procedures to complete your formula.

For non-traditional custard formulas (such as a no bake flan) you can use the Coyote Brand® Custard Egg Replacer to replace up to 100% of the egg by using it at 0.20-0.45% of the total batch size. Subtract the amount of Egg Replacer you use from the weight of the eggs that you are replacing and make up the difference in milk, cream or water.