

InnovEgg

- Product Code:** NX 4212
- Product Description:** InnovEgg is a functional plant-based egg alternative mix without allergens. InnovEgg is a unique ingredient which allows the preparation of scrambled eggs and omelettes without any compromise on taste, texture and nutritional value. This product is rich in fiber, protein, calcium, potassium and iron.
- Ingredients:** Protein blend (hemp protein, mung bean protein, pea protein, fava bean protein), Salt, Gellan gum, Modified cellulose, Sunflower lecithin, Beta carotene (colour), Onion powder.
- Allergen:** **US labelling** - None
Canadian labelling - None
 Please refer to Product Allergen Sheet.
- Application:** Egg-free scrambled form and omelettes
- Instructions:** To replace 1 fresh whole egg: In a bowl, add 35 mL of water to 5g of oil and 10g of InnovEgg dry mix and whisk well until getting a homogenous mixture. Use as required for your recipes.
- Country of Origin:** Canada
- Packaging:** The product is packaged in 20 or 25 kg poly-lined kraft bags.
- Storage:** Product should be stored hermetically in a cool dry environment, away from sunlight. Temperature below 25 °C (77°F) and relative humidity below 65%.
- Shelf Life:** Product should be used in rotation, preferably within 12 months from date of production under recommended storage conditions.

Physical and Chemical Specifications

Appearance	Khaki colour powder
Odour	Characteristic of a whole egg
Flavour	Characteristic of a whole egg

Nutritional per 100g

Calories (kcal)	320.85
Total Fat (g)	2.46
Saturated Fat (g)	1.13
Trans Fat (g)	0
Cholesterol (mg)	0
Sodium (mg)	1193
Carbohydrates (g)	25.45
Dietary Fiber (g)	10.53
Sugar(g)	6.61
Added Sugars (g)	0
Protein (g)	66.29
Vitamin A (IU)	0.44
Vitamin C (mg)	0.01
Calcium (mg)	131.61
Vitamin D (mcg)	0
Potassium (mg)	1893
Iron (mg)	20.41

Nutritional values are typical and not analyzed every lot. These values are from a combination of calculations and analytical data.

Microbiological Specifications


Total Plate Count (cfu/g)	≤100,000
Yeast (cfu/g)	≤1000
Mould (cfu/g)	≤1000
Coliform (cfu/g)	≤100
E.coli (cfu/g)	≤10
Salmonella (/25g)	Negative

Amino Acids Content (g/100 g)

Aspartic acid	6.69
Glutamic acid	12.09
Serine	3.24
Histidine	1.86
Glycine	2.85
Threonine	2.22
Arginine	8.90
Alanine	2.85
Tyrosine	2.34
Cysteine	0.019
Valine	3.19
Methionine	1.33
Phenylalanine	2.88
Isoleucine	2.67
Leucine	4.46
Lysine	2.32
Tryptophan	0.019
Proline	2.25
Total	62.23

Regulatory Compliance

Kosher Certificate	Yes
Non-GMO	Yes
Gluten-free (< 20 ppm)	Yes

Approved by:	 Julie Néron R&D/QA Director	Issued Date: 20/02/2022	Version: 003
		Revised Date: 27/06/2022	

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