



## GENERAL INFORMATION

### PRODUCT DESCRIPTION

- Plant-based whole egg substitute in powder format.
- Replaces as 1 : 1 whole egg powder in sweet and savory recipes.
- Use for gourmet results with a reduced carbon footprint.
- Properties : Foaming, Binder, Coagulant, Colorant.

### INSTRUCTIONS FOR USE

- Recommended dosage: depending on the recipe ([dosage table](#)).
- Ex: dosage 13% → 130 g of YUMGO Whole in 870g of water (= 20 whole eggs).
- Combine the water and powder with a hand blender to obtain a homogeneous mixture.
- Use the same amount of rehydrated YUMGO Whole as whole eggs in recipes.
- Foaming : Use the maximum power of a pastry robot for at least 10 min.

### APPLICATIONS

- 1kg of YUMGO Whole = approximately 154 whole eggs (for a 13% dosage)
- Replaces whole eggs in sweet and savory recipes : pastries, travel cakes (madeleine, sponge cake...), pancakes, quiche...
- Adapted to vegetarian and vegan diets

### STORAGE

- DDM : 18 months after production (ex-factory)
- Store at room temperature
- After rehydration, keep in a cool place (0 - 6°C) and consume within 3 days

### PACKAGING

- Doypack kraft 1KG
- Packed in boxes of 5 x 1K doypacks



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# YUMGO WHOLE POWDER 1KG

PLANT-BASED WHOLE EGG SUBSTITUTE

## DOSAGE TABLE (for 1L of rehydrated product)

Percentage	Yumgo Whole powder	Water
10 %	100 g	900 g
13 %	130 g	870 g
16 %	160 g	840 g

## INGREDIENTS

Ingredients	Information
Rice flour	Vegan / Non GMO / Origin Europe
Rapeseed protein	Vegan / Non GMO / Origin Europe
Faba bean protein	Vegan / Non GMO / Origin Europe

## NUTRITION FACTS

YUMGO Whole	Unit	For 100g
Energy	kJ	1399
	kcal	332
Fat	g	0,7
Of which saturated fat	g	0,2
Carbohydrates	g	29,3
Of which sugars	g	0,2
Protein	g	42,8
Fibers	g	18,4
Salt	g	0,1

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## ALLERGEN ADVICE

Presence = ✓ Absence = ✕

Cereals / gluten	✓*	Fish	✕	Cashew nut	✕
Wheat	✕	Molluscs	✕	Brazil nut	✕
Spelt	✕	Soy	✕	Macadamia nut	✕
Oat	✕	Milk	✕	Pistachio	✕
Barley	✕	Nut	✕	Celery	✕
Rye	✕	Almond	✕	Mustard	✕
Kamut	✕	Peanut	✕	Sesame seed	✕
Crustaceans	✕	Pecan nut	✕	Sulphites	✕
Eggs	✕	Hazelnut	✕	Lupine	✕

\*May contain traces of gluten

## MICROBIOLOGIC STATE

Criteria	Threshold (germs /g)
Micro-organisms at 30°C	1 000 000
Yeast / mold	1 000
E.Coli	10
Presumptive bacillus cereus at 30°C	100
Salmonella	Absence in 25g

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