

GENERAL INFORMATION

PRODUCT DESCRIPTION

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

INSTRUCTIONS FOR USE

- Recommended dosage: depending on the recipes ([dosage table](#)).
- Ex: dosage 11% → 110 g of YUMGO Yolk + 110g of canola or sunflower oil in 780g of water (= 50 egg yolks). Combine the water, powder and oil with a hand blender to obtain a homogeneous mixture.
- Use the same amount of rehydrated YUMGO Yolk as egg yolks in recipes.
- To achieve gelling (for custard cream, crème brûlée), bring the mix to a boil in the recipe. Gelling will happen when the mix cools down.
- The mix of YUMGO White and YUMGO Yolk does not replace whole eggs.

APPLICATIONS

- 1kg of YUMGO Yolk = approximately 454 egg yolks (for a 11% dosage)
- Replaces egg yolks in sweet and savory recipes : creams (custard...), sauces (mayonnaise...), biscuits (shortbreads...)
- 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 YOLK POWDER 1KG

PLANT-BASED EGG YOLK SUBSTITUTE

DOSAGE TABLE (for 1L of rehydrated product)

Percentage	Yumgo Yolk powder	Canola or sunflower oil	Water
11 %	110 g	110 g	780 g

INGREDIENTS

Ingredients	Information
Pea protein	Vegan / Non GMO / Origin Europe
Gelling agent: Agar-agar	Vegan / Non GMO / Origin Europe
Turmeric	Vegan / Non GMO / Origin India
Flaxseed fibre	Vegan / Non GMO / Origin Europe

NUTRITION FACTS

YUMGO Yolk	Unit	For 100g
Energy	kJ	1514
	kcal	359
Fat	g	5,0
Of which saturated fat	g	0,9
Carbohydrates	g	10,9
Of which sugars	g	1,0
Protein	g	61,5
Fibers	g	12,3
Salt	g	2,9

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TAMAGO FOOD SAS - 2 Rue de la Station - 92600 Asnières-sur-Seine FRANCE



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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	✕

MICROBIOLOGIC STATE

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

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