



Version 1 031025

CASTLE BAKING

Castle BAKING is a plant-based powder blend designed to replace eggs in bakery applications - especially, raised or biscuit dough. It does not contain additive.

INGREDIENTS

Starches, faba bean protein, chlorella powder, wheat fiber (gluten free)

PRODUCT SPECIFICATION

Appearance: beige powder

Taste: Neutral

Smell: Odorless

Particle size: 90% < 200 µm

DOSAGE

1kg of liquid egg = 0.8 kg water + 0.2kg Castle BAKING

80% water + 20 % Castle BAKING

NUTRITIONAL VALUES (PER 100G OF PRODUCT)

Energy kcal: 342

Energy kJ: 1454

Fat: 0.7 g

Carbohydrates: 77 g

Fibers: 2.8 g

Proteins: 5.6 g

Salts: 0.21 g



No artificial additives



Non-GMO



No gluten

PHYSICAL/ CHEMICAL CHARACTERISTICS

Moisture: 13,16 ± 0,05%

Density: 0,7 ± 0,00 g/mL

pH: 7,51 ± 0,01

Viscosity: 0,84 ± 0,04 cP

Wateractivity: 0,54± 0,00

MICROBIOLOGICAL VALUES

Escherichia coli /g: <10

Salmonella /25g: Not detected

Coagulase positive staphylococci /g: <10

Anaerobic sulfite reducing bacteria/g: Abs

REGULATORY INFORMATION

Allergens: None

GMO: Product must not be declared in accordance with EC regulations 1829/2003 and 1830/2003

Gluten-free: This product is gluten-free according to European regulations n°828/2014 and n°1169/2011.

SHELF LIFE AND STORAGE

Shelf Life: 12 months in unopened packaging.

Storage Conditions: Store in a cool, dry place away from direct sunlight and strong odors.

PACKAGING

Available in 15/20 kg food-grade bags. Custom packaging available upon request.

