



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

## 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

## DOSAGE

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

80% water + 20 % Castle BAKING



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.

