

CASTLE CHOCOBASE

Castle CHOCOBASE is a plant-based powder blend designed to replace eggs in bakery applications - especially in chocolate based cakes. It does not contain additives.

INGREDIENTS

Faba bean protein, starch, clorella powder

PRODUCT SPECIFICATION

Appearance: beige powder

Taste: Neutral

Smell: Typical

Particle size: Tbd

NUTRITIONAL VALUES (PER 100G OF PRODUCT)

Energy kcal: 343

Energy kJ: 1453

Fat: 2.2 g

Carbohydrates: 40 g

Fibers: 7.8 g

Proteins: 37 g

Salts: 0.02 g

DOSAGE

1kg of liquid egg = 0.75 kg water + 0.25kg Castle CHOCOBASE

75% water + 25 % Castle CHOCOBASE



No artificial additives



Non-GMO



No gluten

PHYSICAL/ CHEMICAL CHARACTERISTICS

Moisture: 9,47 ± 0,08%

Density: >0,6098 ± 0,0023 g/mL

pH: >6,51 ± 0,01

Viscosity: 6,59 ± 0,32 cP

Wateractivity: 0,4282 ± 0,0035

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.

