



Version 1 031025

CASTLE WAFFLE

Castle WAFFLE is a plant-based powder blend designed to replace eggs in bakery applications - especially in waffles. It does not contains gluten nor additives.

INGREDIENTS

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

PRODUCT SPECIFICATION

Apparence: off white to beige powder

Taste: Neutral

Smell: Odorless

Particle size: 90% < 149 µm

DOSAGE

Recommended dilution ratio of 1:6 to 1:5 :

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

Castle WAFFLE

80% water + 20 % Castle WAFFLE

NUTRITIONAL VALUES (PER 100G OF PRODUCT)

Energy kcal: 361

Energy kJ: 1533

Fat: 1.1 g

Carbohydrates: 1 g

Fibers: 1.7 g

Proteins: 46 g

Salts: 2.2 g



No artificial
additives



Non-GMO



No gluten

PHYSICAL/ CHEMICAL CHARACTERISTICS

Moisture: 10,5 ± 0,18%

Density: 0,61 ± 0,00 g/mL

pH: 7,70 ± 0,01

Viscosity: 6,59 ± 0,32 cP

Wateractivity: 2,55 ± 0,07

MICROBIOLOGICAL VALUES

Escherichia coli /g: <10

Salmonella /25g: Not detected

Coagulase positive staphylococci /g: <10

REGULATORY INFORMATION

Allergens: Soya & soya derivatives

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.

