



Egg-free Chocolate Chip Muffin

With GPI V-Egg 100

Guide

Eggs have historically been subject to volatile prices, causing commercial bakeries to absorb the increased cost. Ensure consistent and predictable pricing by replacing eggs with functional hydrocolloids.

GPI is here to create your solution and guide you forward.

Perform

With our expertise in hydrocolloid systems and bakery processing, we developed **GPI V-Egg 100** to fully replace eggs in bakery applications. This powder blend functions in bakery by mimicking the binding properties of eggs, allowing baked goods to rise, hold hair, and maintain its shape while improving moisture retention. V-Egg 100 can also replace egg yolks and egg whites in a number of applications.

GPI understands your product's journey from formulation to processing.

Inspire

GPI V-Egg 100 is a versatile vegan whole-egg replacement suitable for a wide range of applications. Use it for pancakes, muffins, cakes and even brioche.

GPI is your ingredient solutions provider for product innovation and optimization. See our contact details at the end of the recipe.

INGREDIENTS

Egg Replacement

45g	GPI V-Egg100	4.05%
75g	Water for egg replacer	6.76%

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250g	All-purpose Flour	22.52%
220g	Chocolate Chips	19.82%
150g	Brown Sugar	13.51%
140g	Plant based Milk	12.61%
100g	Unsalted Vegan Butter	9.01%
90g	Plant-based Yogurt, Plain	8.11%
26g	Vanilla Extract	2.34%
4.8g	Baking Powder	0.43%
4.5g	Baking Soda	0.41%
2.84g	Salt	0.26%
1.9g	Xanthan	0.17%
1110g	Total	100%

*Research and Markets, Vegan Food Global Market Report 2024, November 2023

**USDA, Egg Markets Overview, April 12, 2024



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PROCEDURE

Egg Replacement:

- Using a whisk attachment, mix together the **GPI V-Egg 100** with the water.
- Mix for 5 minutes until mixture is evenly dispersed.
- Set aside to thicken for at least 1 minute

Mixing:

- In a large bowl, mix together the dry ingredients. Set dry mixture aside.
- Mix the vanilla extract, yogurt and half the milk. Set wet the mixture aside.
- In a separate bowl, cream the butter and sugar until it is light and fluffy.
- Under continuous mixing, slowly add the egg replacement mixture.
- Gradually add the dry mixture with the creamed mixture. Alternate between adding the remaining milk and wet mixture.
- Mix until just combined.
- Fold in the chocolate chips

Baking:

- Preheat oven to 190°C.
- Dispense muffin mixture on lined muffin trays
- Bake for 18 - 20 minutes or until muffins are fully cooked.
- Remove muffins from the oven and allow to cool in the muffin tray for 5 minutes.
- Transfer muffins to a wire rack to completely cool.
- Pack and store.

NUTRITIONAL FACTS

20 muffins per recipe

Serving size 1 muffin (50g)

Amount per serving

Calories

171

% Daily Value*

Total Fat 7g	9%
Saturated Fat 2.5g	12%
Trans Fat 0g	

Cholesterol 2.8mg	2.8%
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Sodium 234mg	10%
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Total Carbohydrate 24g	9%
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Dietary Fiber 0.8g	3%
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Total Sugars 12g	
Includes 10g Added Sugars	20%

Protein 2g

Vitamin D 0mcg	0%
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Calcium 30mg	2%
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Iron 0.4mg	2%
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Potassium 37mg	1%
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*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGEN INFORMATION

CONTAINS: Wheat

GPI Global Inc. is a BRCS, HACCP and GMP certified company.

BRCS

Food Safety

CERTIFICATED

Looking for inspiration?

Contact: GPI@gpiglobal.com