



Egg-free Pancakes

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	2.27%
75g	Water for egg replacer	6.82%

Egg-free Pancake Batter

300g	All-purpose flour	45.45%
244g	Plant Based Milk	36.97%
28g	Vegetable Oil	4.24%
14.2g	Sugar	2.15%
8g	Baking Powder	1.21%
4g	Baking Soda	0.61%
1.5g	Salt	0.23%
0.3g	Xanthan Gum	0.05%
660g	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:

- Mix the dry ingredients together in a large bowl.
- In a separate bowl, mix together the wet ingredients with the prepared egg replacer.
- Combine both mixtures by slowly adding the dry mixture to the wet mixture.
- Continue mixing for 2 minutes. Do not overmix.

Cooking:

- Cook egg-free pancakes similarly as with traditional pancakes on a lightly greased non-stick skillet.

NUTRITIONAL FACTS

15 pancakes per recipe

Serving size 1 pancake (40g)

Amount per serving

Calories

100

% Daily Value*

Total Fat 2.1g

3%

Saturated Fat .3g

2%

Trans Fat 0g

Cholesterol 0mg

0%

Sodium 170mg

7%

Total Carbohydrate 17g

6%

Dietary Fiber 0.8g

3%

Total Sugars 2.1g

Includes 1g Added Sugars

2%

Protein 2.2g

Vitamin D 0mcg

0%

Calcium 50mg

4%

Iron 1mg

6%

Potassium 26mg

1%

*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

CERTIFIED

Looking for inspiration?

Contact: GPI@gpiglobal.com