



High Protein, High Fiber Gluten-free Pasta

With GPI V-Egg 100

Guide

With millennials and gen z consumers becoming increasingly health conscious, the demand for high protein foods continues to grow, both animal and plant-based proteins. 71% of Americans are trying to consume more protein in 2024, compared to 59% in 2022.

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 bind high protein and gluten-free flours. This powder blend functions by mimicking the binding properties of eggs, ensuring pastas will hold their shape when cooked. In addition, V-Egg 100 also enhances texture, creating an al dente texture to gluten-free pastas.

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

68g	GPI V-Egg100	8.23%
170g	Water for egg replacer	20.59%

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240g	Chickpea flour	29.06%
160g	Tapioca flour	19.37%
100g	Water	12.11%
50g	Soy protein isolate	6.05%
28g	Olive Oil	3.39%
6g	Salt	0.73%
3.84g	Xanthan 200	0.46%
825.84g	Total	100%



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PROCEDURE

Egg Replacement:

- In a high speed mixer, mix the **GPI V-Egg 100** with the water.
- Mix for 5 minutes until mixture is evenly dispersed.
- Set aside to thicken.

Mixing:

- In a large bowl, combine the remaining dry ingredients.
- Add the egg replacement mixture, water and olive oil and mix until a dough forms.
 - If dough is too dry, adjust by adding 1 tbsp of water.
- Transfer the dough to a non-stick surface and knead for 5 minutes until dough becomes smooth and elastic.
- Wrap the dough and allow it to rest for 30 minutes at room temperature.

Shaping:

- If using a pasta cutter, roll the dough into flat sheets and cut to desired shapes.
- If using an extruder, place dough into the extruder and use desired dies.
- Lightly dust the pasta with cornstarch or other gluten-free starches to prevent sticking
- package and store at refrigerated temperatures.

NUTRITIONAL FACTS

Approximately 8 servings per recipe

Serving size 100g

Amount per serving

Calories

242

% Daily Value*

Total Fat 5g	6%
Saturated Fat .5g	2%
Trans Fat 0g	

Cholesterol 0mg	0%
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Sodium 354mg	15%
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Total Carbohydrate 39g	14%
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Dietary Fiber 5g	20%
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Total Sugars 1g	
Includes 0g Added Sugars	2%

Protein 11g

Vitamin D 0mcg	0%
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Calcium 51mg	4%
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Iron 2.9mg	16%
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Potassium 375mg	8%
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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

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

BRCS

Food Safety

CERTIFIED

Looking for inspiration?

Contact: GPI@gpiglobal.com