



# Reduced-Egg Cake

With GPI V-Egg 50



## Guide

Volatile egg prices in the US from late 2023 are prompting processors to either replace or reduce eggs in their formulations.\*Our solution allows bakeries to replace eggs by 50% or more, allowing processors to control costs from volatile egg prices.

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

## Perform

With our knowledge in functional hydrocolloid blends, we developed **GPI V-Egg 50** to replace the functional properties of eggs in bakery. It mimics the air cell holding and binding properties of eggs, allowing baked goods to rise, hold hair, and maintain its shape while improving moisture retention.

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

## Inspire

Use GPI V-Egg 50 to reduce eggs and control costs in bakery products. Use it in muffins, brioche, brownies and cookies.

GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.

### INGREDIENTS

#### Reduced Egg Cake

Vegan Liquid Egg		% in Finished
Water	86.08g	8.61%
<b>GPI V-Egg 50</b>	<b>18.29g</b>	<b>1.83%</b>
Olive Oil	3.23g	0.32%
<b>Total</b>	<b>107.6g</b>	<b>10.76%</b>

#### Reduced-Egg Cake

		% in Finished
Flour	287g	28.7%
Sugar	215.2g	21.52%
Shortening	143.5g	14.35%
Egg	107.6g	10.76%
<b>Vegan Liquid Egg</b>	<b>107.6g</b>	<b>10.76%</b>
Vegetable Oil	71.7g	7.17%
Baking Powder	25.8g	2.58%
Milk or Water	21.5g	2.15%
Vanilla Extract	18.7g	1.87%
Salt	1.4g	0.14%
<b>Total</b>	<b>1000g</b>	<b>100%</b>

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



# Reduced-Egg Cake

## PROCEDURE

### Vegan Liquid Egg Preparation:

- Place **GPI V-Egg 50**, water and oil in a blender.
- Blend at low speed for 2 - 3 minutes.
- Increase speed to high, and mix for an additional 2 minutes until texture is smooth and homogenous.
- Set mixture aside.

### Reduced-egg Cake:

- In a separate mixing bowl, add shortening, vegetable oil and sugar. Mix with a blade attachment for 3 minutes.
- Add the **vegan liquid egg**, regular eggs and vanilla extract. Continue mixing for 3 minutes.
- Add flour, baking powder and salt to the mixture. Reduce speed to low and mix for an 2 minutes.
- Add milk or water and continue mixing at low speed for 2 minutes.

### Baking:

- Grease a baking pan and cover it with parchment paper.
- Pour the batter into the baking pan.
- Bake for 45 - 50 minutes at 175°C or until cake is fully cooked.
- Cool cake on a rack.

## NUTRITIONAL FACTS

12 servings per recipe

**Serving size 1 slice (75g)**

Amount per serving

**Calories**

**328**

**% Daily Value\***

<b>Total Fat</b> 18g	<b>23%</b>
Saturated Fat 8.9g	<b>44%</b>
Trans Fat 0g	

**Cholesterol** 33mg **11%**

**Sodium** 275mg **12%**

**Total Carbohydrate** 37g **13%**

Dietary Fiber 0.8g **3%**

Total Sugars 19g	
Includes 16g Added Sugars	<b>38%</b>

**Protein** 3.5g

Vitamin D 0.2mcg **1%**

Calcium 114mg **9%**

Iron 1.3mg **7%**

Potassium 15mg **0%**

\*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.

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



Food Safety

**CERTIFICATED**

## Looking for inspiration?

Contact: [GPI@gpiglobal.com](mailto:GPI@gpiglobal.com)