

H.K. ADDITIVES STINGREDIENTS

"Always with you... Always caring for you"



















CROCK EGG REPLACER

Egg replacer is a powdered product specifically developed as a substitute for eggs in baking or it may be an ingredient or combination of ingredients that work to replicate the action of eggs in a recipe. An Egg Replacer does not work as a substitute for eggs in omelets and other cooked egg dishes.

Fresh Egg Serving Size: 1 medium size
(Avg weight is 50gms)
Amount Per Serving Calories from Fat 39
Calories 65

%Daily values

PROTIEN	5.54g	
TOTAL FAT	4.37g	7%
SATURATED FAT	1.364g	7%
POLYUNSATURED	0.6g	
MONOUNSATURATED FAT	1.676g	
SUGAR	0.34g	
TOTAL CARBOHYDRATE	0.34g	0%
DIETARY FIBER	0g0%	
CHOLESTEROL	86mg	62%
SODIUM	62mg	3%
POTASSIUM	59mg	

NUTRITION AND BENEFITS

Commercial Egg Replacers don't contribute much of anything in the way of nutrition, which might be good if you're trying to reduce your intake of calories, fat, and cholesterol.





CROCK EGG REPLACER INGREDIENTS AND ADVANTAGES:



- Whey protein concentrate (WPC 80%),
 Soya Protein Isolate Skimmed Milk
 Powder, Thickening Agent E466, E541,
 (Acid Regulator SALP) Emulsifier E477,
 with Enzymes E1100, Calcium
 Carbonate.
- Whey protein concentrate is a white light cream-colored product with a bland, clean flavor of pasteurized whey. The two main concentrations are whey protein 80% and 90%. Its Halal and Kosher product.
- Skimmed Milk Powder is a light cream color, lump-free milk powder has a pleasant flavor and is clean in taste.
- Enzymes E1100 Halal Certified,
 For enhancing cake quality.
- Improve batter mixing tolerance, machinability.
- Improves Quality of baked cake, baking volume, crumb structure, and softness for a longer period of time.



H.K. ADDITIVES & INGREDIENTS

"Always with you... Always caring for you"

HK CROCK to 175 ams of is

WITH EGG

100%

1.000 Kg

1.000 gm

0.850 gm

0.025 gm

0.015 gm

0.010 gm

0.600 gm

0.100 gm

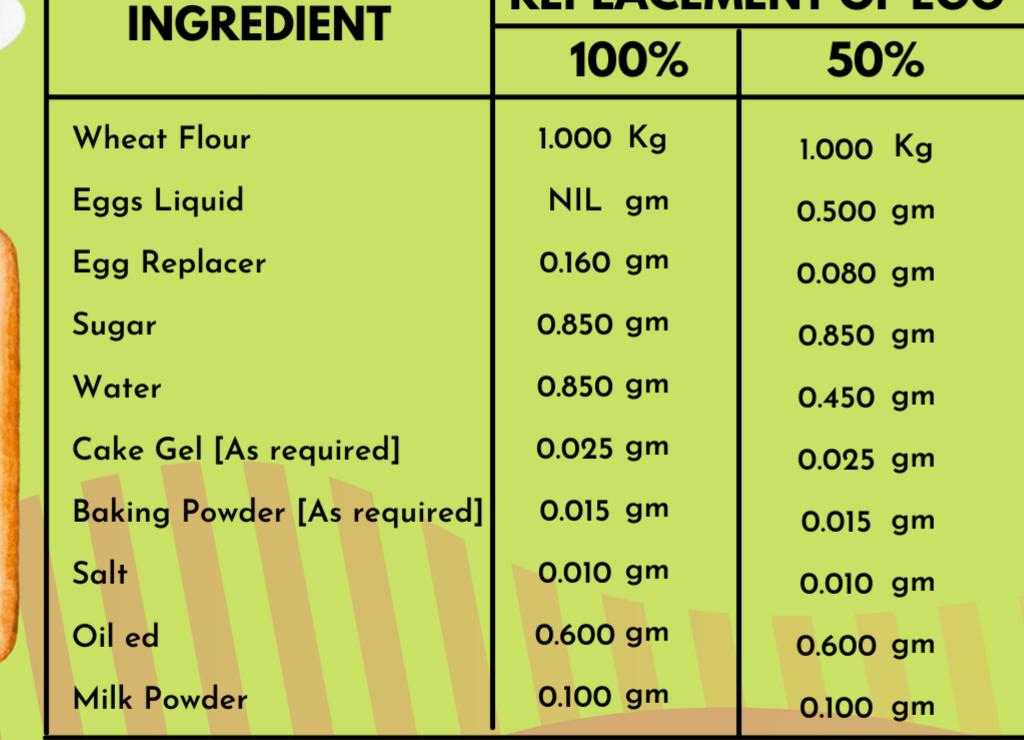
NIL

NIL

Crock Egg replacer powder dosage 160 to 175 gms of is equivalent to replacing 1 kg egg Liquid

REPLACEMENT OF EGG

TENTATIVE RECIPE





WITH EGG WITHOUT EGG











CORPORATE OFFICE:

MUMBAI, MAHARASHTRA, INDIA CONTACT- +91 9136273928 / 9136273907 EMAIL-sales@hkgroup.net, info@hkgroup.net

website :www.hkgroup.net











