



Baking

High whip albumen powders (EAP HW - SHW - HWI - SHWI) have great whipping properties, comparable to a fresh liquid egg at the same pH. Upon mixture, they yield a large volume of foam, making it an essential ingredient in bakery and pastry products (such as biscuits), as well as confectionary (marshmallows, meringues, mousse, ...). Each variant of powder has a different foam density (how much air is contained within the protein structure) and foam stability (how long foam will stay at a certain density).

Whole eggs

Whole egg powders (WEP - R - HG) replace the liquid whole egg. This is especially useful in industrial bakeries. A large range of cakes can be made with whole egg powders.

