



RISE TO A HIGHER STANDARD

EGG REPLACER 100

CLEAN LABEL AND NON-GMO EGG SUBSTITUTE.

Cutting unpredictable egg costs and removing allergens from your recipes has never been easier! **Bellarise® Egg Replacer 100** is crafted to give you all of the benefits of using eggs, along with predictable and more affordable pricing, and easier storage and handling! **Bellarise® Egg Replacer 100** also opens your bakery up to customers who avoid eggs, and may be dialed in to bring out the best in your favorite knotted rolls, egg twists, and more!

Try a sample today, and see how **Bellarise® Egg Replacer 100** rises to a higher standard for you!

Go Clean Label, Non-GMO. Want to keep your label clean and simple? **Bellarise® Egg Replacer 100** helps you bake like if you were using eggs, and keeps your label looking good, too!

Improve Dough Structure. Go ahead, strengthen your dough matrix and prevent collapsing!

Enhance Texture. Get better crumb structure and a finer texture, all while improving aesthetics.

Get the Color Right. Yes! Now, the natural golden-yellow hue that egg yolks provide is yours without the eggs, all thanks to simple and clean Beta Carotene!

Keep Costs Under Control. Prices of eggs show no signs of stabilizing or going down, so **Bellarise® Egg Replacer 100** is made to help you get those variables under control.

Cut Out Allergens. Offer your breads and baked goods to more markets by fitting them into more diets, to drive sales, and improve your label, all in one easy step!

Boost Moisture, Shelf Life. Do you need to soften your egg-based baked goods and extend their shelf life? Great! The solution is now in your hands!

Product Number:
Bellarise® Egg Replacer 100
F25005



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