

ORGANIC VEGAN EGG SUBSTITUTE

AGENOVUM® 22.571

WHAT IS AGENOVUM®?

AGENOVUM® is a vegan egg substitute based on wheat and corn. AGENOVUM® is suitable for a variety of applications in the pastry field as well as for pancakes, biscuits, spaetzle and crispy breading.

**HIGHLY
VERSATILE!**



Trends



- Organic
- Vegan
- Clean Label
- High Protein
- Easy Storage
- Convenient



WHY GIVE UP EGGS?

Whether from an ethical perspective or from a health perspective – there are many reasons to abstain from eating eggs. A vegan diet, the Salmonella or cholesterol issue, or an existing allergy to hen eggs, which is in fact the second-most common global childhood allergic disease after milk allergies.

The most important method for relieving the symptoms is the so-called abstention (allergen avoidance). The main allergens are in egg white and are called ovomucoid and ovalbumin, which may trigger allergic reactions. The chicken egg is excluded from the diet and can be replaced by AGENOVUM® in many recipes!

(Adapted from: <https://www.veganblatt.com/keine-eier> & <http://www.ecarf.org/infoportal/allergien/huehnerallergie/>)

PRODUCT CHARACTERISTICS

- Simple application
- Versatile use
- Vegan
- Cream-coloured powder with a grain-like odour and a flour-like taste
- Free from egg and milk
- Shelf-life: 24 months in dry storage conditions



FOLLOW THE VEGAN TREND

BASED ON WEATH STARCH, WEATH PROTEIN AND CORN STARCH

AGENOVUM® + water = 1 egg equivalent

ONE PRODUCT – MANY APPLICATIONS

- Baked goods
- Waffles
- Spaetzle
- Pancakes
- Kaiserschmarrn (sugared pancake with raisins)
- Biscuits
- Breeding
- Yeast dough
- Potato dough
- Pasta



NEW!
AGENOVUM®
GLUTENFREE!



HOW TO USE IT

instead of 1 kg of whole eggs: 300 g AGENOVUM® + 700 g of water

instead of 1 kg of dried eggs: 1200 g AGENOVUM®
(addition of water according to recipe)

RECIPES IN “COOK WITH US!” AT WWW.AGRANA.COM

All information and instructions are based on our testing and are to be understood as general and non-binding suggestions. We recommend testing the suitability of our products by way of your own trials.

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organic.starch@agrana.com

6 ADVANTAGES

- No microbiological contamination
- Wide range of applications
- Storage without cooling
- Increase in shelf-life
- Egg-free products can be produced for people suffering from egg allergies
- Cost reduction



VEGAN PROTEIN
POWER

Made in Austria!