



vEGGs Ei-Ersatz "Binder"

Eigenschaften:

- 100% natürliche Ei-Alternative für den Ersatz von Ei oder Eigelb als Bindemittel
- Vegan, glutenfrei, auf Basis von Tapiokamehl & Kartoffelstärke
- Sehr hoher Anteil an Ballaststoffen
- Frei von gentechnisch veränderten Inhaltsstoffen
- Für herzhaftes und süße Speisen
- Extrem ergiebig, Inhalt entspricht 40 (Zip-Beutel) bzw. 32 (Karton) herkömmlichen Eiern
- Einfach Wasser hinzufügen und wie Ei verwenden
- Frei von Konservierungsstoffen, Geschmacksverstärkern & künstlichen Aromen



Vegan



Gluten free



100% natural



Long shelf life



Cost efficient



Allergen free



Cruelty free



Non GMO

Zutaten:

Tapiokamehl, Kartoffelstärke, Flohsamenschalen, Inulin (Chicoréewurzelfaser), Verdickungsmittel: Guarkernmehl, Kala Namak (schwarzes Himalayasalz), natürlicher Farbstoff: Carotinoide

Abpackung:

128 g/ 40 Eier (Zip-Beutel)

Nährwerte:

Nährwertangabe per 100g Trockenmix	
Brennwert	301 kcal
	1264 kJ
Fett	1,4 g
- gesättigte Fettsäuren	0,3 g
Kohlenhydrate	56 g
- davon Zucker	2,3 g
Ballaststoffe	27 g
Eiweiß	2,8 g
Salz	1,9 g



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vEGGs

100 % Plant-Based Egg Substitute for Baking and Cooking

vEGGs is a 100% plant-based egg substitute for baking and cooking made from all-natural ingredients. This easy, intuitive egg replacer can be used in recipes where egg is a binder. Simply mix the vEGGs powder with water and see it transform into a vegan egg in just 3 minutes. vEGGs are a convenient, non-refrigerated, easy on the budget must-have for vegans, non-vegans or those with allergies.



Vegan



Gluten free



100% natural



Long shelf life



Cost efficient



Allergen free



Cruelty free



Non GMO

- All natural ingredients
- Makes whole egg* or yolk
- Cost efficient: makes 32** eggs or yolks
- Quick and intuitive to use: 1 contained scoop*** = 1 egg / yolk
- Eggcellent in: dough, crusts, batters, breading, creams or pudding
- Vegan, egg free, dairy free, cruelty free
- Free from: animal-derived & artificial ingredients, GMO, gluten and other allergens
- Fully biodegradable packaging
- Sustainable shelf stable formula, long shelf life

*Note: This product is not meant to make a scramble or an omelette. For stand-alone applications we recommend our “vEGGs Omelette”.

** vEGGs 102g (egg carton): equivalent to 32 eggs // vEGGs 128g (doypack): equivalent to 40 eggs.

*** Scoops are only contained in vEGGs 102g (egg carton).

100% NATURAL INGREDIENTS:

tapioca flour (cassava), potato starch, psyllium husk, inulin (chicory root fiber), thickening agent: guar gum*, Himalayan black salt (Kala Namak)**, natural color: plant carotenoids.

*Guar gum is an all-natural extract obtained from guar beans.

** Kala Namak salt provides vEGGs with an egg-like scent.

INSTRUCTIONS:

In your recipe use the same number of vEGGs as you would use chicken eggs. 1 vEGGs „egg” is equal in volume to 1 large chicken egg.

1 small scoop = 1 vegan egg or 1 vegan yolk (measuring scoops are included in the package).

TO MAKE 1 WHOLE vEGG:

Pour 50ml of water into a small bowl (2 big scoops), add 5ml of vEGGs powder (1 small levelled scoop), mix vigorously with a whisk or a fork and let stand for 3 minutes. Your vEGG is ready!

TO MAKE 1 vegYOLK:

Pour 25ml of water into a small bowl (1 big scoop), add 5ml of vEGGs powder (1 small levelled scoop), 5ml of oil (1 small scoop), mix vigorously with a whisk or a fork and let stand for 3 minutes. Your vegYOLK is ready!

Net weight: 102 g / 128 g

Equivalent to 32 eggs / 40 eggs

NUTRITION INFORMATION	Per 100 g	Per 1 prepared vEGG	Per 1 prepared vegYOLK
Energy	1264 kJ / 301 kcal	38 kJ / 9 kcal	161 kJ / 39 kcal
Fat	1,4 g	0 g	3,3 g
of which saturates	0,3 g	0 g	0,2 g
Carbohydrates	56 g	1,7 g	1,7 g
of which sugars	2,3 g	0 g	0 g
Fiber	27 g	0,8 g	0,8 g
Protein	2,8 g	<0,05 g	<0,05 g
Salt	1,9 g	0,06 g	0,06 g

READ MORE

The power of plants

At Cultured Foods we do not use any artificial food additives. All our products, including vEGGs, are made solely from plant-based ingredients. vEGGs can boast the so-called “clean label” with all-natural ingredients like: tapioca flour, potato starch, psyllium husk, inulin (chicory root fiber), dried and powdered guar beans (guar gum), Himalayan black salt and plant carotenoids.

Eggcellent for your baking and cooking needs

vEGGs are the easiest way to substitute chicken eggs in your recipes. One contained scoop makes one vegan egg which equals in size to one large chicken egg. Forget about weighing powder or calculating powder dosage, vEGGs are intuitive to use!

vEGGs perform great in countless recipes: cookies, cake, pancakes, patties, breading, pizza crust, pasta dough and many more. Does your recipe call for a yolk? No problem! With vEGGs you can also make a vegan yolk for your pudding, pastry cream, crème brûlée and other recipes.

vEGGs – a sustainable and compassionate choice

Using vEGGs for cooking and baking creates a favorable impact on the environment and a more humane world. The production of vEGGs uses less resources and causes less pollution than chicken eggs and no chicken suffers in the process. Moreover, the entire vEGGs package is plant-based and biodegradable!

Cost-efficient and convenient for every cook

vEGGs have a long shelf life and do not require refrigeration, which makes them more convenient to use than chicken eggs. vEGGs are also easy on the budget - one package makes as many as 32 vegan eggs. Save space in your fridge and cash in your wallet by replacing chicken eggs with vEGGs in your daily baking and cooking.

