



vEGGs Ei-Ersatz "Omelette"

Eigenschaften:

- 100% natürliche Ei-Alternative für Omelett, Rührei oder zum Kochen und Backen
- Vegan, glutenfrei, auf Basis von Erbsen hergestellt
- Sehr hoher Anteil an Protein und Ballaststoffen
- Frei von gentechnisch veränderten Inhaltsstoffen
- Für herzhafte und süße Speisen
- Sehr ergiebig, Inhalt entspricht 15 herkömmlichen Eiern
- Einfach Wasser und Öl 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:

Erbsenmehl, Erbsenproteinkonzentrat, Kichererbsenmehl, Pflanzenfasern, Hefeextrakt, Himalaya Schwarzsatz, natürliche Verdickungsmittel: Gurakernmehl, Xanthan, natürlicher Farbstoff: pflanzliche Carotinoide, natürliches Aroma

Abpackung:

180 g

Nährwerte:

Nährwertangabe per 100g Trockenmix	
Brennwert	341 kcal
	1438 kJ
Fett	2,9 g
- gesättigte Fettsäuren	0,5 g
Kohlenhydrate	46 g
- davon Zucker	2 g
Ballaststoffe	19 g
Eiweiß	24 g
Salz	2,3 g



LeHA GmbH – Ladestrasse 4 – 06636 Laucha – Germany – www.schlagfix.de –
info@leha-web.de – Tel.: +49 (0)34462 60594 – Fax: +49 (0)34462 60632



vEGGs 'Omelette'

Vegan Egg Alternative for Omelette, Scramble, Cooking and Baking

Enjoy scrambled eggs, omelettes, quiche, frittatas and other egg dishes with this delicious egg-free alternative made entirely from plants. Simply whisk vEGGs with water, pour in a heated pan and enjoy your veggs for breakfast! Use vEGGs also as a binder in recipes like pancakes, cake or pizza dough. vEGGs are a worry-free, allergen free product for all your cooking and baking needs. Budget-friendly vEGGs stores conveniently in your cupboard for months.



Vegan



Gluten free



100% natural



Cruelty free



Non GMO



Long shelf life



Allergen free

- All natural ingredients
- 1 package makes 15 vegan eggs
- Eggcellent in: scramble, omelette, quiche, frittata, spanish tortilla, tamagoyaki
- Performs great also as a binder in dough, crusts, batters and breading
- Vegan, egg free, dairy free, cruelty free
- Free from: animal-derived & artificial ingredients, GMO, gluten and other allergens
- Sustainable shelf stable formula, long shelf life

100 % NATURAL INGREDIENTS:

pea flour, pea protein concentrate, chickpea flour, plant fibers, yeast extract, Himalayan black salt, natural thickening agents: guar gum, xanthan gum, natural color: plant carotenoids, natural flavoring

INSTRUCTIONS:

In your recipe use the same number of vEGGs as you would use chicken eggs.

TO MAKE 1 vEGG:

Whisk until well blended 12 g vEGGs powder (22 ml), 2 ½ tbsp water (37 ml / 37 g) and ½ tsp oil (2.5 ml). Use like an egg.

SCRAMBLED VEGGS:

Prepare egg mixture with the desired number of eggs. Pour the mixture on an oiled, pre-heated, non-stick skillet. Cook for about 5 minutes, gently mixing, folding and separating. Stir only sporadically.

OMELETTE, QUICHE and similar dishes:

Adding milk or cream is not recommended – it might make your egg dish come out too soft.

Net weight: 180 g

Equivalent to 15 eggs

NUTRITION INFORMATION	Per 100 g dry mix	Per 1 prepared vEGG
Energy	1438 kJ / 341 kcal	235 kJ / 56 kcal
Fat	2.9 g	1.7 g
of which saturates	0.5 g	0.1 g
Carbohydrates	46 g	5.5 g
of which sugars	2 g	0 g
Fiber	19 g	2.3 g
Protein	24 g	2.8 g
Salt	2.3 g	0.27 g

READ MORE

vEGGs – not only for vegans and those with allergies

Prepare egg dishes and desserts loved and served all over the world, in a vegan and allergy-friendly version with vEGGs ‘Omelette’: a scramble, omelette, quiche, frittata, casserole, pancakes, brownie, muffins and many more! However, vEGGs are so convenient to use that they are a must-have in every kitchen. They have a long shelf life, and you can simply store them in your cupboard, saving fridge space.

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: pea flour and protein, chickpea flour, plant fibers, yeast extract, Himalayan black salt, natural thickening agents (guar gum, xanthan gum), plant carotenoids and natural vegan flavoring.

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 water, less energy and causes less pollution than chicken eggs. No chicken suffers in the process of production of vegan eggs.

Love and 'Peas'

Peas are the main ingredient in vEGGs Omelette. They are the secret behind vEGGs texture and provide our vegan eggs with rich content of high biological value protein and dietary fiber. We love peas also for their sustainability. Peas have a low carbon footprint, and pea crops require less water than animal protein sources and soybeans. Peas are also important drivers for fertilizing the soil and are used in sustainable farming.

