

InnovEgg

- Product Code:** NX 4212
- Product Description:** InnovEgg is a functional plant-based egg alternative mix without allergens. InnovEgg is a unique ingredient which allows the preparation of scrambled eggs and omelettes without any compromise on taste, texture and nutritional value. This product is rich in fiber, protein, calcium, potassium and iron.
- Ingredients:** Hemp protein, Pea protein, Mung bean protein, Fava bean Protein, Salt, Gellan gum, Modified Cellulose, Sunflower lecithin, Beta carotene, Onion powder.
- Allergen:** **US labelling** – None
Canadian labelling - None
 Please refer to Product Allergen Sheet.
- Application:** Egg-free scrambled form and omelettes
- Typical Usage Level:** To replace 1 fresh whole egg: In a bowl, add 35 mL of water to 5g of oil and 10g of InnovEgg dry mix and whisk well until getting a homogenous mixture. Use as required for your recipes.
- Country of Origin:** Canada
- Packaging:** The product is packaged in 20 kg (44.09 lbs) bags.
- Storage:** Product should be stored hermetically in a cool dry environment, away from sunlight. Temperature below 25 °C (77°F) and relative humidity below 65%.
- Shelf Life:** Product should be used in rotation, preferably within 12 months from date of production under recommended storage conditions.

Physical and Chemical Specifications

| | |
|---------------------|-------------------------------|
| Appearance | Khaki colour powder |
| Odour | Characteristic of a whole egg |
| Flavour | Characteristic of a whole egg |
| pH (10% solution) | 6-7 |
| Bulk Density (g/ml) | 0.3-0.4 |

Nutritional per 100g

| | |
|-------------------------|---------|
| Calories (kcal) | 351.19 |
| Total Fat (g) | 3.39 |
| Saturated Fat (g) | 0.39 |
| Trans Fat (g) | 0 |
| Cholesterol (mg) | 0 |
| Sodium (mg) | 1815 |
| Total Carbohydrates (g) | 18.17 |
| Dietary Fiber (g) | 8.48 |
| Sugar(g) | 3.39 |
| Added Sugars (g) | 0 |
| Protein (g) (As is) | 66.33 |
| Vitamin A (IU) | 1953 |
| Vitamin C (mg) | 15.5 |
| Calcium (mg) | 84.37 |
| Vitamin D (mcg) | 0 |
| Potassium (mg) | 1356.34 |
| Iron (mg) | 24.86 |

Nutritional values are typical and not analyzed every lot. These values are from a combination of calculations and analytical data.

Microbiological Specifications

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|---------------------------|----------|
| Total Plate Count (cfu/g) | ≤100,000 |
| Yeast (cfu/g) | ≤1000 |
| Mould (cfu/g) | ≤1000 |
| Coliform (cfu/g) | ≤100 |
| E.coli (cfu/g) | ≤10 |
| Salmonella (/25g) | Negative |


Amino Acids Content (g/100 g)

| | |
|---------------|-------|
| Aspartic acid | 6.44 |
| Glutamic acid | 11.14 |
| Serine | 3.13 |
| Histidine | 1.69 |
| Glycine | 4.69 |
| Threonine | 2.50 |
| Arginine | 7.78 |
| Alanine | 3.62 |
| Tyrosine | 2.04 |
| Cysteine | 0.90 |
| Valine | 3.06 |
| Methionine | 1.36 |
| Phenylalanine | 2.95 |
| Isoleucine | 2.50 |
| Leucine | 3.10 |
| Lysine | 2.87 |
| Tryptophan | 0.65 |
| Proline | 3.37 |

Regulatory Compliance

| | |
|------------------------|-----|
| Kosher Certificate | No* |
| Non-GMO | Yes |
| Gluten-free (< 20 ppm) | Yes |

*Can be certified per client request

| | | | |
|--------------|---|--------------------------|-----------------|
| Approved by: |  Julie Néron R&D/QA Director | Issued Date: 02/20/2022 | Version: 005 |
| | | Revised Date: 08/09/2024 | |

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