

DRIVE BUSINESS FORWARD WITH

INNOVEGG™

Nexus Foods provides that unique combination of scientific rigor, proven quality processes and deep knowledge of the food supply chain. Our ultimate plant-based egg replacer is an innovative solution that offers a number of benefits – such as excellent nutritional profile, high quality protein and superior functionality — thanks to a rigorous R&D process with the experience to deliver them consistency, reliably, quickly, and cost-competitively. See how our solution will satisfy your needs!



INNOVEGG™ A Consumer-driven Alternative to Egg

- Healthier fat content than whole egg with 75% less saturated fat AND no cholesterol;
- One-gram dietary fiber per serving;
- Hypoallergenic, gluten and GMO-free;
- No allergen issues in food manufacturing;
- No issues from Salmonella, bird flu concerns;
- Long shelf life;
- Sustainable with no ethical or environmental issues, as compared with egg production.
- Reduced price volatility compared to egg production.

INNOVEGG™ Excellent Nutritional Profile

- Unique blend of superior plant proteins: Hemp, mung bean, whole yellow pea, and fava bean.

NUTRITION COMPARISON (PER 50G SERVING)

	WHOLE EGG	INNOVEGG™
Calories (kcal)	70	80
Total Fat (g)	5	5
Saturated Fat (g)	2	0.5
Monounsatur. Fat (g)	2	1
Polyunsatur. Fat (g)	1	3
Trans Fat (g)	0	0
Cholesterol (mg)	190	0
Sodium (mg)	70	135
Carbohydrates (g)	0	2
Fiber (g)	0	1
Sugars (g)	0	0
Total Protein	6	6

*Dry blend mixed with oil & water for use as a stand-alone egg replacer (9.73g dry blend egg replacer mixture with 35 mL water and 5g oil).

INNOVEGG™ High Quality Protein

- High protein levels, equal to whole egg;
- Rich in essential amino acids;
- Like whole egg, high BCAA level, particularly leucine, containing 17% of its essential amino acid profile as BCAAs, making it highly effective for building and maintaining muscle;
- Contains 2-times more arginine than whole egg, an amino acid important for muscle growth and increased blood flow to promote endurance and muscle conditioning;
- Contains legumin, a long-chain protein from pea, called vegetable casein, for sustained anti-catabolism;

PROTEIN COMPARISON WITH WHOLE EGG

	Whole Egg	InnovEgg™
Total Protein (g/100g)	12.6	12.2
% EAAs of total AAs	44	34
% BCAAs of total AAs	20	17
% Leucine of total AAs	8	7
% Arginine or total AAs	6	14

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INNOVEGG™ Superior functionality in select applications

- Excellent coagulation, binding and adhesion properties for omelettes, scrambled or fried egg blends.
- InnovEgg™ provides superior emulsions to effectively produce liquid egg systems.
- InnovEgg™ produces egg-like color, browning, mouthfeel and flavor of whole eggs in stand-alone egg applications.

For references and white paper on the egg and plant-alternative markets, including market drivers fueling the switch from eggs to plant-based alternatives in human nutrition, please contact Nexus Foods.