

EGGWISE

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EGG ALBUMEN LOW WHIP POWDER Functional Properties

- Adhesive Properties : Adheres ingredients such as seeds and grains to food products.
- Binding : Egg proteins provide the structure and coagulation properties to bind food ingredients together.
- Clarification : Egg whites inhibit enzymatic browning and prevent cloudiness in beverages.
- Coagulation and Gelation : Egg proteins change from a fluid state to a gel when heat is applied.
- Crystallization Control : Egg white proteins prevents crystallization of sugar and promotes smoothness of chocolate.
- Flavour : Carries and melds some flavours, enhances others and imparts desirable egg flavour to food.
- Mouthfeel Improvement : Provides substantial body and smoothness to food.
- pH : Stable pH
- Texture Improvement : Firms up the texture of food products and provides crumb improvement.