

# EGGWISE

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## WHOLE EGG 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 products together.
- **Browning** : Provides desirable brown colour to baked products.
- **Coagulation and Gelation** : Egg proteins change from a fluid state to gel when heat is applied.
- **Coating** : Locks in flavour and aroma.
- **Colour** : Contributes yellow colour to many foods.
- **Emulsification** : Phospholipids and lipoproteins serve as surface active agents allowing oil and water to remain in an emulsion.
- **Finish / Gloss** : Used universally in baking to improve product appearance. Egg wash gives surface gloss and shine.
- **Flavour** : Carries and melds some flavours, enhances others and imparts desirable egg flavour to food.
- **Humectancy** : Holds moisture in food products to help increase shelf life.
- **Mouthfeel Improvement** : Provides substantial body and smoothness to foods.
- **pH** : Stable pH
- **Shelf Life Extension** : Keeps starch molecules moist and fresh.
- **Texture Improvement** : Firms up the texture of food products and provides crumb improvement
- **Thickening** : Thickens sauces and gravies and adds body to achieve product improvement