



EGGIN

OVERVIEW

Eggin is a bread glaze which can be sprayed or brushed onto baked goods. Replaces egg and gives a subtle and beautiful egg-like shine.

Can be used on wheat doughs, puff pastry, croissants and cookies.

Aromatic

USAGE

100 g/l water.

INGREDIENTS

MILK protein, MILK sugar, sodium carbonate (E500i), may contain trace of EGG

PACKAGING

Code
4497-01

Size
10 kg

Type
Bag

Palletisation



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Powder



CATEGORY

Bread & Bun Glazes



INGREDIENT FEATURES

Halal



FINISHED PRODUCT

Brioche, Croissant, Morning goods, Tin bread, White bread



BRANDS

Aromatic



FUNCTION

Shine