

Product Specification

Thursday, 19 September 2019

CAKE AND SPONGE PRODUCTS - MILK POWDER & EGG EXTENDER

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Product Name: NUVERSOY**Product Code:** 324010

Information: NUVERSOY is a soya protein based egg replacer in powder form providing greater stability to cake and sponge batters and greatly improving the overall quality of the finished product. NUVERSOY is a cost effective method of replacing egg in a range of recipes and products including sponges, madeira cake, fruit cake, Genoese and cup cakes. NUVERSOY acts in the same way as egg and volume, texture, colour and overall batter stability is not compromised.

As a general guide, NUVERSOY solution may be used to replace up to 40% of the whole egg content in cake and sponge products, depending on the egg content of the recipe and balance of other ingredients.

Our technical staff will be only too pleased to rebalance customer recipes, to take advantage of the benefits of NUVERSOY.

The best results are obtained by constituting 1 part NUVERSOY to 3 parts water, the day before use and stored under refrigeration. NUVERSOY should be used within two days of make up.

For further recipes and full product specification please email technical@bakels.com