

# EGG REPLACER







**EGG  
REPLACER**

## **ACHIEVING CREAMINESS**

*Eliminating Egg Allergens with  
Yeast-Based Binders.*

Elevate Flavors & Texture. Clean Labels.  
The Science of Superior Food Powered by Yeast



# CHALLENGE:

Eggs are the industry standard for providing essential emulsification, binding, and stable viscosity in sauces, dressings, and vegan mayonnaise. Replacing the functional properties of egg yolk without resorting to complex, high-dosage gum blends or artificial stabilizers is a common formulation nightmare, often leading to syneresis (weeping) and poor mouthfeel.



# bioley SOLU TION

Our functional yeast ingredient is a natural source of protein and stabilizers that delivers exceptional oil-in-water emulsifying capacity. It creates a robust, stable film around oil droplets, ensuring viscosity, consistency, and a rich, creamy mouthfeel throughout the product's shelf life. This clean-label solution allows you to eliminate a major allergen (egg) while achieving superior, shelf-stable texture that delights the vegan and flexitarian consumer.



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## Cheese Spicy Sauce

- EGG REPLACEMENT,
- CREAMY TEXTURE

### UMAMI & SPICY INTENSITY

More Flavor. Better Texture. A natural egg replacer derived from yeast extracts. With the combination of **Rich Umami AU** and **Plus Wall 30**, we developed an egg-free cheese sauce with enhanced umami intensity, elevated spiciness, and a creamy texture.

### Key Ingredients & Dosage:

#### **Rich Umami AU:**

Autolyzed yeast extract with high nucleotide content (20%) – (0,25%)

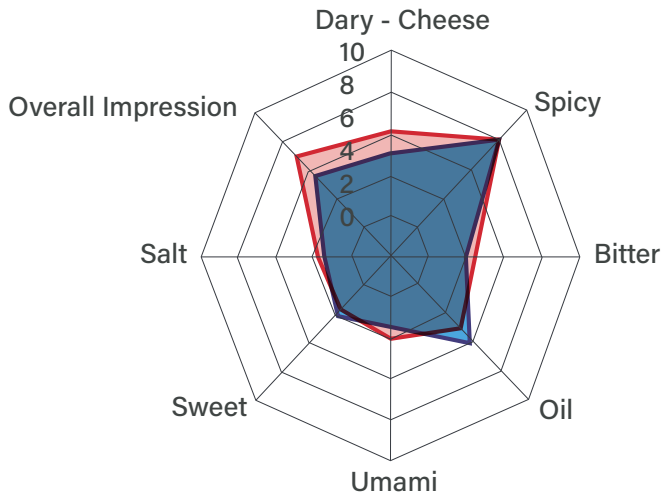
#### **Plus Wall 30**

Yeast-based texturizing agent – (1,10%)

## Benefits:

- More intense umami and spicy profile.
- Creamy texture without egg.
- **Plus Wall 30** as a natural egg replacer and texturizer.
- Enables the creation of vegan sauces while preserving texture and mouthfeel.
- Clean Label. Avoids allergens such as egg.

## QDA - CHEESE SPICY SAUCE WHITOUT EGG



- Control  
**Plus Wall 30 (1,1%)**
- **Plus Wall 30 (1,1%) + Rich Umami AU (0,25%)**

Ingredients	Control	Sample
Refined Oil	22,22%	22,22%
Sugar	1,50%	1,50%
Lactic Acid 85%	0,30%	0,30%
<b>Plus Wall 30</b>	1,10%	1,10%
Modified Starch	4,80%	4,80%
Milk Powder	3,60%	3,60%
Sodium Benzoate	0,06%	0,06%
Potassium Sorbate	0,06%	0,06%
Antioxidant BHT-BHA	0,02%	0,02%
EDTA	0,01%	0,01%
Cheddar Cheese Flavor	0,03%	0,03%
Spicy Cheese Flavor	0,08%	0,08%
Habanero Pepper	1,50%	1,50%
<b>Rich Umami AU</b>	-	0,25%
Sunset Yellow #6	0,01%	0,01%
Tartrazine	0,01%	0,01%
Sodium Citrate	0,08%	0,08%
Salt	0,20%	0,20%
Xanthan Gum	0,04%	0,04%
Creamy Tartar Sauce Flavor	0,10%	0,10%
Potassium Chloride	0,21%	0,21%
Water	64,08%	63,83%
<b>Total</b>	<b>100,00%</b>	<b>100,00%</b>



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## 2 Chipotle Chili Sauce

- Egg Replacement.
- Creamy Texture.
- Smoky Notes.

Biolev enhances chipotle sauces by providing greater body, intensity, and authenticity all without egg. **Roasted BF** delivers roasted and meaty notes, while **Plus Wall 30** replaces egg, providing a stable and creamy texture.

### Key Ingredients & Dosage:

#### Roasted BF

Yeast extract that delivers roasted and meaty notes - (0,25%)

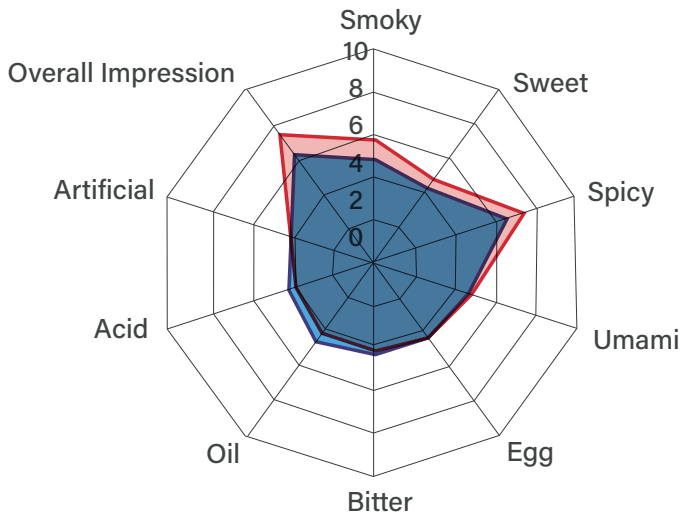
#### Plus Wall 30

Yeast-based texturizing agent – (1.06%)

## Benefits:

- Reinforcement of umami and smoky notes.
- Enables egg replacement while maintaining texture and mouthfeel.
- Clean label, avoiding egg allergens.
- Enhances smoky and spicy notes without the need for smoke flavoring.

## QDA - CHIPOTLE CHILE SAUCE



- Control Plus Wall 30 (1,06%)
- Plus Wall 30 (1,06%) + Roasted BF (0,25%)

Ingredients	Control	Sample
Vegetable Oil	18,00%	18,00%
White Sugar	3,10%	3,10%
Iodized Salt	1,24%	1,24%
11% Vinegar	2,10%	2,10%
Citric Acid	0,08%	0,08%
<b>Plus Wall 30</b>	1,06%	1,06%
Natural Flavor	1,25%	1,25%
Canned Chipotles	6,00%	6,00%
Modified Corn Starch	5,25%	5,25%
Xanthan Gum	0,08%	0,08%
Mustard Flour	0,30%	0,30%
<b>Roasted BF</b>	-	0,25%
Garlic Powder	0,10%	0,10%
Preservatives and Antioxidants	0,14%	0,14%
Water	61,30%	61,29%
<b>Total</b>	<b>100,00%</b>	<b>100,00%</b>

## Benefits:

- Smoky and spicy intensity stronger.
- Stable and creamy texture.
- Increase smoky and spicy notes without the need for smoke flavor.
- Reduce acidic and oily notes.

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