













ImagiBake™ 300 Product Information:

Ingredients:

Modified potato starch, whey protein concentrate, whey protein (Beta-Lactoglobulin) from fermentation, gellan gum, sodium citrate, baking soda, xanthan gum.

Allergens:

Milk

Suitable applications:

- Pound cakes
- Cupcakes
- Muffins Cookies
- Pancakes
- Waffles
- Brioche
 - And more...

Packaging & Storage Details:

• Shelf life: 12 months Package size: 10kg

• Storage conditions: Ambient temp

• Product code: P0120101-10

Use instructions: To replace 50g of whole egg (M size): Use 13.5g ImagiBake™ 300 and add 36.5g room temperature tap water (20-25°C).







M (50gr)

13.5gr

36.5gr

Two preparation options:

I. Dry blend method:

- Add ImagiBake™ 300 to dry ingredients and mix
- Add water to wet ingredients
- Proceed with your recipe

II. Pre-hydration method:

- Mix ImagiBake™ 300 with water until fully dissolved
- Use as a direct whole egg replacement

Tip for batters: When using the dry blend method, add water first and mix at low-medium speed to fully hydrate powders. Then add oil and mix until batter is homogenous

Nutrition Facts

1 serving per container

Amount Per Serving: Calories

3%

3%

0%

	% Daily Value*
Total Fat 0.2g	0%
Saturated Fat 0.1g	1%
Trans Fat Oa	

7% Sodium 161mg **Total Carbohydrate** 6g 2%

Dietary Fiber 0.8g Total Sugars 0.3g

Potassium 6.5mg

Cholesterol 9mg

Includes 0g Added Sugars 0%

Protein 5g 10% Vitamin D 0mcg 0%

Calcium 13mg 1% 1% Iron 0.2mg

*The % Daily Value tells you how much a nutrient in a serving a serving of food contributes to a daily diet. 2,000 calories a day is used for general



