

# Ardent Mills® Egg Replace

A smart egg alternative that reduces egg  
reliance up to 100% in baked goods



## Improve your long-term cost and supply stability

**Ardent Mills Egg Replace** is a simple 1:1 substitute for eggs. With our product, you can lower ingredient costs and offer stability to your supply chain, while maintaining taste, functionality and performance. It's a Purpose-Powered Innovation™ to help you solve the unique challenges you face.

**When Ardent Mills Egg Replace is used, most consumers cannot taste a difference!**

**Save 50-65%<sup>2</sup> in ingredient costs, compared to using an equivalent amount of dried whole eggs (based on median monthly pricing)**

### Product Features

- Chickpea based
- Vegan<sup>3</sup>
- Gluten free
- No artificial ingredients or additives
- No soy or top major allergen



### Egg reduction in applications with Ardent Mills Egg Replace

| APPLICATION            | Wheat-based                   |                              | Gluten-free                   |                              |
|------------------------|-------------------------------|------------------------------|-------------------------------|------------------------------|
|                        | Liquid Whole Egg / up to 100% | Dried Whole Egg / up to 100% | Liquid Whole Egg / up to 100% | Dried Whole Egg / up to 100% |
| Batters for fried food |                               | ◆                            |                               |                              |
| Brioche                | ◆                             | ◆                            |                               |                              |
| Cakes & Muffins**      | ◆<br>25-50%                   | ◆<br>25-50%                  |                               |                              |
| Cheesecake             | ◆                             |                              | ◆                             |                              |
| Cookies                | ◆                             | ◆                            | ◆                             | ◆                            |
| Danish                 | ◆                             |                              |                               |                              |
| Pancakes & Waffles     | ◆                             | ◆                            |                               | ◆                            |
| Pasta & Pierogies      | ◆                             | ◆                            | ◆                             | ◆                            |

\*26% Egg Replace + 74% Water = 100% Liquid Whole Egg

\*\*Hi-ratio, pound, loaf, cupcake, cake donuts

Ardent Mills is transforming how the world is nourished. As the premier flour milling and ingredient company with more than 40 locations focused on traditional wheat, quinoa, chickpeas, pulses, organic and gluten free products, we cultivate the future of food to help our customers and communities thrive.

Scan here to learn more



**Looking to learn more? Visit [ardentmills.com/eggreplace](https://ardentmills.com/eggreplace) or contact our team at [info@ardentmills.com](mailto:info@ardentmills.com) and 888-680-0013.**

1 Based on a third-party triangle test conducted with 152 consumers, test and control cakes are not perceptibly different at the 95% confidence level; test cakes featured 50% replacement of egg with Ardent Mills Egg Replace.

2 2022 USDA egg pricing

3 For more information on vegan at Ardent Mills, please visit <https://www.ardentmills.com/media/3743/ardent-mills-non-animal-testing-vegan-vegetarian-statement-may-2023.pdf>