



RISE TO A HIGHER STANDARD

EGG REPLACER 100

CLEAN LABEL AND NON-GMO EGG SUBSTITUTE.

Cutting unpredictable egg costs and removing allergens from your recipes has never been easier! **Bellarise® Egg Replacer 100** is crafted to give you all of the benefits of using eggs, along with predictable and more affordable pricing, and easier storage and handling! **Bellarise® Egg Replacer 100** also opens your bakery up to customers who avoid eggs, and may be dialed in to bring out the best in your favorite knotted rolls, egg twists, and more!

Try a sample today, and see how **Bellarise® Egg Replacer 100** rises to a higher standard for you!

🌾 **Go Clean Label, Non-GMO.** Want to keep your label clean and simple? Bellarise® Egg Replacer 100 helps you bake like if you were using eggs, and keeps your label looking good, too!

🌾 **Improve Dough Structure.** Go ahead, strengthen your dough matrix and prevent collapsing!

🌾 **Enhance Texture.** Get better crumb structure and a finer texture, all while improving aesthetics.

🌾 **Get the Color Right.** Yes! Now, the natural golden-yellow hue that egg yolks provide is yours without the eggs, all thanks to simple and clean Beta Carotene!

🌾 **Keep Costs Under Control.** Prices of eggs show no signs of stabilizing or going down, so Bellarise® Egg Replacer 100 is made to help you get those variables under control.

🌾 **Cut Out Allergens.** Offer your breads and baked goods to more markets by fitting them into more diets, to drive sales, and improve your label, all in one easy step!

🌾 **Boost Moisture, Shelf Life.** Do you need to soften your egg-based baked goods and extend their shelf life? Great! The solution is now in your hands!

Product Number:
Bellarise® Egg Replacer 100
F25005



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