



OYAMIN

EGG REPLACER

CRE DIN®

Credin now introduces the new egg replacer OVAMIN-Y Plus which has a lot of benefits.

In most products OVAMIN-Y Plus makes it possible to replace eggs 100 %, and to increase food safety by replacing eggs in production.

Advantages

Some advantages by using OVAMIN are:

- Higher yield on dough
- No need for cooling capacity means that you can save energy cost
- Increases food safety by taking eggs out of the production facilities
- Increases the softness in a number of bread products

Use in different doughs

OVAMIN-Y Plus can be used in a large variety of doughs. In soft dough your products will get more volume (see back page for further documentation).

In the following you will find inspiration for three types of products in which you can use OVAMIN-Y Plus.

REPLACEMENT KEY

Below you find the replacement key for egg and egg yolk.

OVAMIN-Y Plus and water can be added directly to the dough.

Replace 100 g egg by

25 g	OVAMIN-Y Plus
Approx. 75 g	Water

Replace 100 g Egg yolk by

50 g	OVAMIN-Y Plus
80-90 g	Water

Recipe Danish pastries

- 1450 g Pasco Wiener
- 100 g Yeast
- 45 g Ovamin-Y Plus
- 740 g Water
- 1150 g Pastry margarine

Procedure

Mix all the dry ingredients with water. Use the pastry margarine for lamination.
 Mixing time: 2 min. slow speed + 2 min. high speed
 Dough lamination 3 x 3



Recipe cookies

- 1000 g Credi Cookie
- 150 g Softened cake margarine
- 75 g Water
- 25 g Ovamin-Y Plus

Procedure

Mix all ingredients for 4 minutes.
 Make dough pieces of 70 g and place them on a baking sheet.
 Baking temp.: 180 - 190 °C
 Baking time: approx. 15 min.



Recipe soft dough

- 600 g Just4Taste Soft Dough
- 2000 g Wheat flour
- 225 g Vegetable oil
- 225 g Yeast
- 12,5 g Ovamin-Y Plus
- 1140 g Water

Procedure

Mixing time: approx.: 3 + 7 min.
 Dough temp.: 27 °C
 Resting time: 2 x 15 min.



SOFT DOUGH QUALITY IMPROVEMENT

Crumb structure

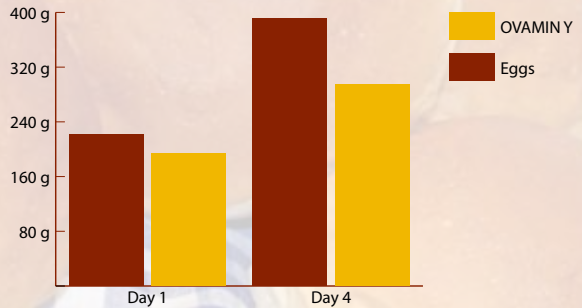
As it appears from the photos there is no significant difference to be observed in the crumb structure when using OVAMIN-Y Plus.



Softer bread

The diagram shows that the softness of the soft buns is improved over time by using OVAMIN-Y Plus.

A low bar shows a softer product. This is illustrated in the diagram which shows a significant difference on day 4.



Declaration

Emulsifier: Lecithin E322 (rape seed)
Milk protein
Wheat Flour
Vegetable fat (palm)
Glucose syrup
Lactose

For more information about OVAMIN Y Plus,
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