

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 smart egg alternative and can be used to replace up to 100% of 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.



Save up to 50%¹ in ingredient costs, compared to using an equivalent amount of dried whole or liquid whole eggs (based on 2023 weekly pricing)

Less eggs, greater benefits

- ◆ **Three simple ingredients**
- ◆ No major food allergens
- ◆ Vegan²
- ◆ No soy ingredients
- ◆ Gluten free
- ◆ Price and supply stability
- ◆ No colour or flavour additives



Egg reduction in applications with Ardent Mills Egg Replace

 EGG TYPE	Cakes	Cake Donuts	Cookies	Batters	Muffins	Pancakes	Cheesecakes
Dried whole eggs	25–50%	100%	100%	100%	100%	100%	100%
Dried egg yolks	25–50%	25–50%					
Liquid whole eggs	25–50%		100%	100%	100%	100%	50%

Application uses in development: pasta Pack sizes available: 10kg and totes

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.

Snap a photo to learn more



Looking to learn more? Visit ardentmills.ca/eggreplace or contact our team at 1-888-295-9470.

¹ 2023 Egg Farmers of Canada Producer Pricing. Savings depend on replacement % and type of egg used.
² 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>