

Emulsifier Blend (BLUE155-A)

BLUE155-A Emulsifier Blend is a soy-based egg replacement system designed to reduce whole egg powder usage by 50%. Use BLUE155-A in a variety of baked goods to reduce and stabilize costs, and to improve eating qualities.

INTENDED USAGE

Value-added food ingredient. Not intended for ready-to-eat.

APPLICATIONS

- Cookies
- Muffins
- Pancakes
- Waffles
- Cake donuts
- Cakes
- Quick breads
- Dry mixes

FEATURES & BENEFITS

- Reduces formula costs
- Vegetarian ingredients
- Reduces the amount of eggs used by 50% or more
- Kosher Parve
- Reduces cholesterol
- Long shelf life

GENERAL USAGE INSTRUCTIONS

Suggested usage: replace 50% of whole egg powder with BLUE155-A.

PHYSICAL CHARACTERISTICS

Mild nutty smell and flavor; beige in color

INGREDIENT STATEMENT

Soy flour, wheat starch, dextrose, xanthan gum

SHELF LIFE & STORAGE CONDITIONS

BLUE155-A has a shelf life of 18 months under normal storage conditions. Storage conditions should be below 60% humidity and temperatures below 75°F (24°C).

General Information

LOT NUMBERING

The production date is printed as the lot number on each bag or tote bag as mmddyy. For example, 081217 means that the product was manufactured on August 12, 2017.

PARTICLE SIZES

Generally passes through a #100 mesh screen

STANDARD PACKAGING

50 lb bag (22.68 kg). Heat-sealed, pinch-bottom bag. Three layers of paper, lined with HDPE plastic film. Bags are loaded on 40"x48" heat treated pallet; 5 bags per layer, 8 layers.
Optional Packaging: by request

NUTRITION FACTS

Per 100g	
Calories.....	420
Calories from Fat.....	110
Total Fat.....	12g
Saturated Fat.....	2g
Trans Fat.....	0g
Cholesterol.....	0mg
Sodium.....	75mg
Total Carbohydrate.....	59g
Total Dietary Fiber.....	8g
Sugars.....	13g
Added Sugar.....	9g
Protein.....	20g
Vitamin D	
Vitamin D2.....	<0.75 µg/100g
Vitamin D3.....	<0.55 µg/100g
Total Vitamin D.....	<0.55 µg/100g
Calcium.....	111 mg
Iron.....	3 mg
Potassium.....	881 mg/100g
Vitamin A.....	<5 IU
Vitamin C.....	1.76mg

TYPICAL CHEMISTRY ANALYSIS

Protein (dry).....	20%
Fat (acid hydrolysis).....	12%
Moisture.....	9%

MICROBIOLOGICAL ANALYSIS

Aerobic Plate Count.....	<50,000
E. Coli (petri film method).....	<10/g
Yeast.....	<500/g
Molds.....	<500/g
Salmonella.....	Negative in 100g Sample

ALLERGENS

BLUE155-A: Contains soy, wheat

CERTIFICATIONS

SQF Level II Certification
Kosher
Halal

COUNTRY OF ORIGIN

USA

SPECIFICATION SHEET REVISION DATE: January 29, 2018

APPROVED BY: KL



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Applying the Natural Goodness of Soy

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