

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.

PRODUCT CODES and INGREDIENT STATEMENTS

BLUE155-A Soy flour, wheat starch, dextrose, xanthan gum

INTENDED USAGE

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

APPLICATIONS

Cookies
Muffins
Pancakes
Waffles
Cake donuts
Quick breads
Dry mixes

FEATURES and 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

SHELF LIFE and 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.

PARTICLE SIZES

Generally passes through a #100 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

Calories	420
Calories from Fat	110
Total Fat	12g
Saturated Fat	2g
Trans Fat	0g
Cholesterol	0mg
Sodium	75mg
Total Carbohydrates	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	111mg
Iron	3mg
Potassium	881mg/100g
Vitamin A	<5 IU
Vitamin C	1.76mg

CHEMISTRY

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 25g Sample

CERTIFICATIONS

SQF Level II Certification
Kosher
Halal

ALLERGENS

Soy, wheat

COUNTRY OF ORIGIN

USA



Natural Products, Inc.
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Grinnell, Iowa 50112

SPECIFICATION SHEET REVISION DATE
August 1, 2020

APPROVED BY
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