

## 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 (per 100g)

|                     |               |
|---------------------|---------------|
| 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



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SPECIFICATION SHEET REVISION DATE

March 1, 2021

APPROVED BY

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