



BAKE Basics

FROM ZERO EGG

THE EGG FOR EVERYONE

Amazingly made from plants!

Crafted from a blend of plant proteins that bakes, tastes, and feels like an ordinary egg in any recipe.

51% of U.S. consumers regularly purchase plant-based products.

HEALTHY AND DELICIOUS

Low Fat • No Cholesterol
Low Calorie • Vegan
Gluten Free • Non-GMO
Dairy Free • Kosher

EASY ON THE PLANET*

59% Fewer Greenhouse Gas Emissions

93% Less Water & Energy

92% Less Land

*Zero Egg vs conventional eggs comparative analysis: Life Cycle Assessment by Sher Consulting & Training Ltd (2019)



THE PLANT-BASED EGG THAT DOES IT ALL

BAKE Basics

GREAT FOR – CAKES, MUFFINS, CUPCAKES, COOKIES, PANCAKES, WAFFLES, PASTA, CUSTARDS AND BINDING.

Real taste, flavor, and texture.

Crafted from plant proteins to work like an ordinary egg in any baking recipe.

EASY

Simply mix the powder with water and oil. Ready to use in 2 minutes!

CONSISTENT

Formulated for baking, with emulsifiers and stabilizers for perfect texture, every time.

RELIABLE

Stable supply chain, 1-year shelf-life, easy to store and handle.

COST-EFFECTIVE

High yield – equivalent to **130 eggs** per pound! Comparable to the cost of ordinary eggs.



Nutrition Facts	
Serving size (3.5g of Bake Basics powder is equivalent to 1 egg) 3.5g	
Amount per serving	
Calories 10	
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 101mg	4%
Total Carbohydrate 1g	0%
Dietary Fiber 1g	3%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 1g	3%
Vitamin D 0mcg	0%
Calcium	0%
Iron	1%
Potassium 16mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: Soy Protein Isolate, Pea Flour, Agar-Agar, Powdered Cellulose, Dried Yeast, Modified Cellulose, Chickpea Protein Powder, Salt, Sugar, Gellan Gum, Potato Protein Powder, Turmeric Extract

Contains Soy



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CASE – 3 x 2 LB BAGS



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SINGLE – 30 LB BAG



Please get in touch with any questions:

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More info at:

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