



QUICK START GUIDE

The Egg for everyone. Amazingly made from plants.

WELCOME TO ZERO EGG

Zero Egg is crafted from a blend of plant proteins to be an all-purpose egg alternative. It works just like an ordinary whole egg in most recipes, with the same look, taste and texture.

WE OFFER TWO POWDER INGREDIENT PRODUCTS

EGG Basics



Our most versatile product. Mix with oil and water to replace or offer an alternative to conventional eggs for most food service operations. Perfect for traditional egg entrées like scrambles, omelets, frittatas and quiches. Use for pancakes, waffles, and pasta, plus light baking and back-of-house culinary applications.

BAKE Basics



Primarily for use in high-volume baking operations. This high-yield product mixes with water to make a perfect conventional whole egg substitute in baked goods like cakes, muffins, cookies, brownies, brioche, pie dough, crème patissiere and egg wash. Use for mayonnaise, dressings and bindings as well.

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

5 FACTS ABOUT ZERO EGG

- 1 Plant-Based:** The ethical, environmental and healthy choice. Made from nutritious plant proteins.
- 2 Delicious:** Zero Egg's taste, flavor and texture rivals that of an ordinary egg.
- 3 Simple to use:** Reliable performance, shelf-stable for one year, and easy to store and handle.
- 4 Sustainable:** Kind to animals, better for the planet, and always safe for people.
- 5 Consistent & Cost-effective:** Stable prices, reliable supply chains, and consistent quality. Cost-effective & high yield.



HOW TO MAKE ZERO EGG LIQUID

- Measure out ingredients:** EGG Basics liquid see table 1, BAKE Basics liquid see table 2.
- Combine ingredients in a food processor.** Adding powder last reduces clumping.
- Blend about 45 - 60 seconds.** Do not over mix.
- Properly blended liquid will be a smooth uniform batter.** Ensure there are no pockets of powder. You'll see some bubbles rise to the surface.
- For best results, **let liquid rest for 20 minutes** refrigerated in a closed container prior to using. This relaxes the proteins.
- Ready to use!**

MEASUREMENTS & YIELDS

To make the equivalent of about 12 eggs, use the tables below.

TO REPLACE AN EGG:

1 whole egg = 50g Zero Egg liquid = slightly under ¼ cup (¼ cup liquid = 59g)

TABLE 1: EGG BASICS

	DOZEN Grams	DOZEN Non-Metric*
Ice cold water	507g	2.25 cups
Oil	30g	3 TBSP
EGG Basics	63g	9 TBSP
Egg Equivalent: 86 eggs per lb		

*Non-metric measurements approximate. Grams provide best results.

TABLE 2: BAKE BASICS

	DOZEN Grams	DOZEN Non-Metric*
Ice cold water	558g	2.25 cups
BAKE Basics	42g	6 TBSP
Egg Equivalent: 130 eggs per lb		

*Non-metric measurements approximate. Grams provide best results.

GUIDELINES ON USING ZERO EGG

Get a feel for our plant based egg by using Zero Egg recipes first before adapting to your own creations.

Visit www.zeroeggfood.com/foodservice for recipes and product information.

WATER

Ice-cold water works best (below 41F/5C). Chill water in walk-in prior to use.

OIL

For best results, use any neutral-tasting oil, such as sunflower, or canola. Avoid olive oil.

LIQUEFACTION

Our unique powder requires high-shear blending to integrate plant proteins and ensure a homogenous liquid. Use a food processor or immersion blender.

HEAT

Plant proteins stick to heat. For best performance, start with a room-temperature pan. Use non-stick or ceramic pan, and/or use non-stick spray, butter or oil. Grease pans prior to cooking and baking.

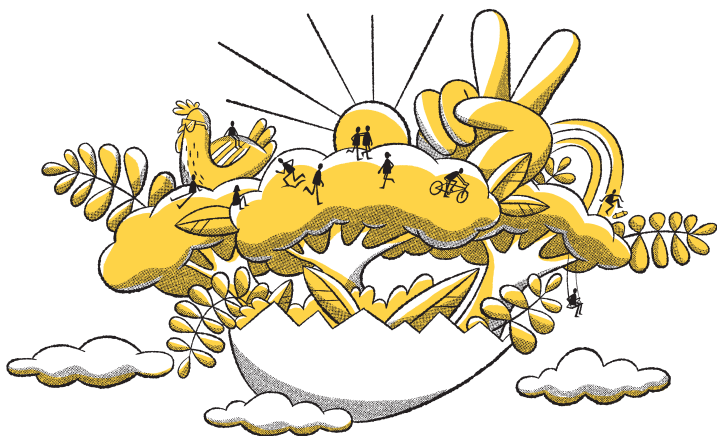
ADDING INGREDIENTS

Add any ingredients to Zero Egg dishes! But since the powder is water-activated, avoid adding extra moisture into the egg mixture. Add dry ingredients directly to liquid. For wetter ingredients, cook them first and drain off excess liquid before adding to egg dish.

BAKING TIPS

If product seems undercooked, extend baking time by 10 - 15 min. If product still seems undercooked (wet interior) reduce oil/butter by 30%, and reduce liquid by 10%.

If recipe calls for whole eggs AND egg yolks, add 30g BAKE Basics liquid per yolk.



PREP & STORAGE TIPS

- 1 Make any size batch by simply multiplying the recipe.**
An 8x batch yields = gallon of Zero Egg liquid, which fills a standard hotel pan when scrambled.
- 2 Hot hold:** our egg dishes hold on a steam table well. Simply stir scramble to freshen.
- 3 Make egg dishes ahead of time and reheat for service.**
Store refrigerated in covered container. Warm on steam table, in oven, or in pan / flat top with a little bit of oil to prevent sticking. **Use cooked product within 2 days.**
- 4 To store Zero Egg liquid,** refrigerate in closed container. **Use liquid within 2 days.**
- 5** Zero Egg liquid can be used cold, or at room temperature.
- 6** Zero Egg powder is non-perishable, and shelf-stable for 1 year. Store in a cool, dry place.



HOW TO MAKE A BASIC SCRAMBLE

Cook time: 10 minutes



- Add a small portion of cooking spray, oil or butter to a cold, clean non-stick pan, then pour in EGG Basics liquid.



- Cook for about 2-2 ½ minutes, or until eggs set, before you start to scramble. EGG Basics will take a little longer to cook than ordinary eggs.



- Begin to turn over eggs to create your preferred scramble size. Cook an additional 6 minutes while scrambling to ensure eggs don't stick to pan.



- Cook until desired moisture and texture is reached. We recommend finishing with black salt.



- If a firmer, drier scramble is desired, you can add 1 additional tablespoon of EGG Basics powder when prepping the liquid.