

LACTOBAKE 80

Egg-replacer for Bakery

EGG
FREE



Enjoy our
movie about
LACTOBAKE

Replacement of egg products in bakery applications becomes one of significant topics worldwide. In many countries, due to certain cultural reasons (often hygienic, religious, allergenic or personal decisions for lacto-vegetarian diets) new solutions for recipes without eggs are needed.

We have developed a product to replace eggs in bakery applications.


LACTOPROT
functionality from milk

www.lactoprot.de

LACTOBAKE 80

LACTOBAKE 80 is a highly functional ingredient based on milk proteins. It is developed especially for the use in bakery applications. It gives the opportunity to easily replace egg in the recipe, either as partial replacement or as a complete exchange.

DOSAGE RECOMMENDATION: 100% replacement

Egg Product	Replacement with LACTOBAKE 80
1 egg medium (60g)	10 g LACTOBAKE 80 + 50 g water
100 g liquid egg	16.7 g LACTOBAKE 80 + 83.3 g water
100 g whole egg powder	61.6 g LACTOBAKE 80
100 g egg white powder	110.3 g LACTOBAKE 80

50% replacement

Egg Product	Replacement with LACTOBAKE 80
1 egg medium (60g)	5 g LACTOBAKE 80 + 1/2 egg + 25 g water
100 g liquid egg	8.4 g LACTOBAKE 80 + 50 g liquid egg + 41.7 g water
100 g whole egg powder	30.8 g LACTOBAKE 80 + 50 g whole egg powder
100 g egg white powder	55.2 g LACTOBAKE 80 + 50 g egg white powder

CLAIMS* for LACTOBAKE 80

High Protein Source

Egg-, Soy- and Glutenfree
(blend / compound)

No added Sugar

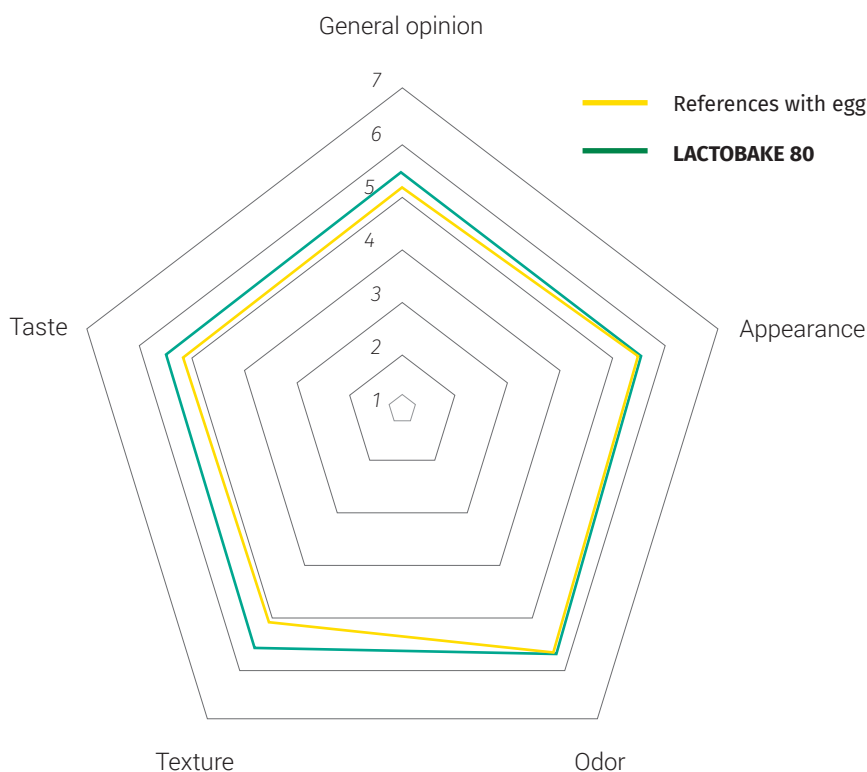
Low Fat

POSSIBLE APPLICATIONS

- Yeast dough
- Brownies
- Cheesecake
- Muffins
- Waffles
- Choux
- Pound / Sponge Cake
- Pancakes



SENSORY TEST IN GERMANY (Affective consumer)



FORMULATION POUND CAKE

Ingredients	Dosage (%)
Water	18.30
Wheat flour	27.70
Native corn starch	1.00
Sugar	24.00
Vanillin	0.02
Margarine	21.00
LACTOBAKE 80	3.70
Xanthan	0.12
Baking powder	1.00
Salt	0.35
Glycerine	1.50
Potassium sorbate	0.20
Spongolit 455®	1.11

Example Preparation Pound Cake (~300g)

Solve potassium sorbate in water. Stir with other ingredients for 3 minutes until the dough is homogeneous.

Fill the dough in baking trays and bake for approximately 35 minutes in a pre-heated convection oven at 195°C.

SPONGE CAKE

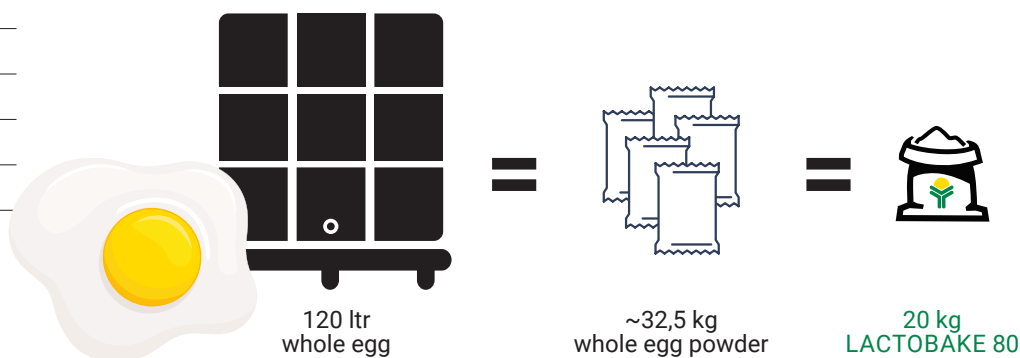
Introducing our all-natural egg replacement **LACTOBAKE 80** – the perfect solution for light, fluffy, and deliciously moist sponge cakes without the eggs! Made from milk-based ingredients, it seamlessly mimics the texture and binding power of eggs, ensuring your cakes rise beautifully every time. Say goodbye to eggs and hello to endless baking possibilities with our easy-to-use, versatile Egg Replacer!

SPONGE CAKE RECIPE

Ingredient	Dosage (%)
Flour	28.9
Sugar	26.0
LACTOBAKE 80	3.0
Emulsifier	2.6
Sodium bicarbonate	0.7
SAPP 15	0.3
Maize starch	3.2
Salt	0.1
Xanthan	0.1
Baking powder	0.5
Water	34.2
Oil	0.4

Processing

1. Sieve and mix all dried ingredients
2. Add to the water the dried ingredients and mix at low speed
3. Mix the batter at faster speed
4. Add oil during mixing at low speed for 1 minute
5. Use a 8x3 inch cake pan fill 500g batter
6. Baking at 180°C for 30 min upper and lower heat



KEY BENEFITS

Cost effective

Available

Shelf life advantage

Optimized storage

EGG-FREE MUFFINS

Discover our **LACTOBAKE 80** – crafted to bring perfect texture and moisture to your muffins! This innovative ingredient adds a creamy richness, helping muffins rise fluffy and golden without eggs. Perfect for bakers seeking a simple, high-quality alternative, it blends effortlessly into any recipe. Enjoy soft, deliciously moist muffins every time with our easy-to-use **LACTOBAKE 80**!

EGG-FREE MUFFINS RECIPE

Ingredient	Dosage (%)
LACTOBAKE 80	5.53
Flour	26.80
Water	23.67
Sugar	23.53
Oil	17.65
Cocoa powder	3.00
Starch	1.00
SAPP 28	0.65
Salt	0.59
Sodium bicarbonate	0.40
Emulsifier	0.12
Vanilla flavour	0.06

Processing

1. Weigh dry ingredients
2. Mix dry ingredients, until the ingredients are homogeneous
3. Weigh wet ingredients
4. Add wet ingredients to dry ingredients while mixing
5. Mix 3-4 minutes rotation speed 5 (KitchenAid) until ingredients are homogeneous
6. Fill homogeneous mass in muffin tray
7. Preheat oven 170°C
8. Bake 16min without air circulation



* Claims have to be proven for compliance with local legislation.



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LACTOPROT

functionality from milk

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