

REDUCE EGG

With OGGS® Aquafaba



Meet your customer's needs to increase shelf life, meet HFSS goals and reduce carbon through reducing or replacing egg within your business.

OGGS® Aquafaba is the patented plant-based egg alternative that easily fits into your current recipes and processes.



REDUCE CALORIES AND FAT

86% fewer calories, 88% less salt and 96% less saturated fat than egg*



INCREASE SHELF LIFE

Swapping eggs for OGGS® can increase shelf life by up to 30%*



REDUCE CARBON FOOTPRINT

OGGS® Aquafaba produces up to 72% less CO₂e than egg*

Sources:

OGGS Aquafaba nutritional analysis. Verified in independent factory trials. Greenhouse gas analysis by Sustained, 2023

EGGS VERSUS OGGGS®

50ml OGGGS® Aquafaba
equivalent to 1 egg



Nutrition per 100ml	Egg	OGGS® Aquafaba	Variance Vs egg
Calories (kcal)	131	18	-86%
Fat (g)	9.0	0.1	-99%
Of which saturates (g)	2.5	0.1	-96%
Protein (g)	12.6	1.7	-87%
Salt (g)	0.40	0.05	-88%
Kg CO ₂ e/Kg	4.67	0.919	-85%

*Emission variance represents the outcome of changing eggs to OGGGS within a recipe on an ingredient basis. It does not include packaging or downstream transportation.

CASE STUDY

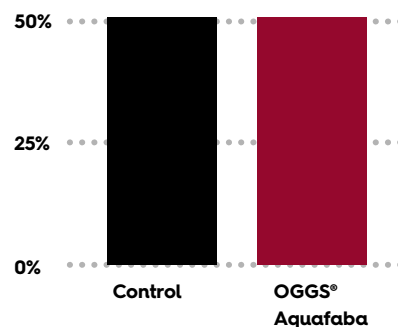
CHOCOLATE BROWNIES

20% of the egg in a brownie was swapped for OGGGS® Aquafaba. In a double blind trial, they were tasted alongside 100% egg brownies where respondents were asked to choose the best brownie.



- Of 83 respondents, even professional food tasters couldn't tell the difference
- 20% less cocoa and chocolate is needed in the Aquafaba brownies
- Creating a 6% reduction in recipe cost and 11% decrease in CO₂e emissions

Sources: Survey of 83 people, double blind, July 2023 Analysis of CO₂e emissions, August 2023



FORMATS AVAILABLE

200ml (x12) / 1L (x6) / 10L (x1) / 200L (x1)

For more information on product, applications
and pricing, please contact:

TRADE@LOVEOGGS.COM