



### Nouravant Egg Replacer Instructions

When you receive your sample of Nouravant from Renmatix, you may have noticed that the product doesn't quite resemble an egg, yet is meant to replace one. We've packaged a concentrated version of the product for evaluation, which you can easily dilute down to a consistency more comparable with an egg. Follow these simple instructions ahead of adding Nouravant to your wet ingredients to get the most optimal results.

A typical large egg weighs about 50g, and is about 77% water. Nouravant is a concentrated suspension of solids in water, and we recommend diluting it further for best results. Experience has shown that a 1:3 dilution offers the best starting point for most baked systems. The full strength version would overwhelm your baked product, and prevent proper rise and texture. It sounds like a lot of math, but below we'll walk you through a simple example of converting a recipe that calls for two whole eggs.

Two whole eggs is approximately 100g, or about 77g of water

We need to prepare a diluted sample of Nouravant that has 77g of water

For each egg being replaced, measure 10g of Nouravant and 30g of water

In this case, 20g of Nouravant and 60g of water

Blend with a whisk until the mixture is homogeneous, no need for excessive mixing

Add to the wet ingredients, or in the sequence that your recipe calls for

Our experience has shown that a 1:3 ratio is the best starting point for most recipe conversions, particularly those where it is replacing the primary texturizer or humectant. There have been instances where a 1:5 ratio have proven better, particularly if Nouravant is replacing the primary emulsifier (see below table for dilution ratios). These are general guidelines, and in the spirit of creativity we do urge you to try different replacement ratios that best suit your tastes!

#### Dilution factors for Nouravant replacement of egg. Note that these values are per egg replaced.

Dilution Factor	Nouravant (g)	Water (g)	Uses
1:3	10g	30g	Breads, brownies, muffins, donuts
1:4	8g	32g	
1:5	6.6g	33g	Cookies, pound cake, emulsified systems
1:6	5.6g	34g	

Bon Appétit!

Renmatix Culinary Arts team