

# Ardent Mills® Egg Replace

A convenient solution that reduces egg  
reliance up to 100% in baked goods



## Improve your long-term cost and supply stability with smart egg alternatives

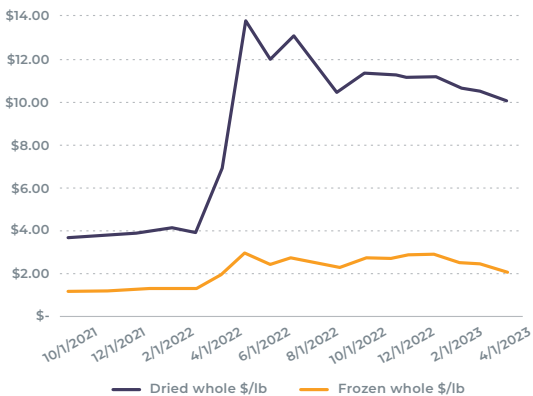
Due to the recent price and supply chain volatility of eggs, our experts have been working hard to find a consistent solution for you. **Ardent Mills Egg Replace** helps you save on cost and maintain stability in your supply chains.

 **Save 50-65%<sup>1</sup> in ingredient costs, compared to using an equivalent amount of dried whole eggs (based on median monthly pricing)**


### Less eggs, greater benefits

- **Four simple ingredients**
- No artificial ingredients or additives
- No top major food allergen
- No soy ingredients
- Gluten free
- Plant based
- Price and supply stability
- Swap at a 1:1 ratio for up to 100% with dry whole eggs and liquid eggs

**USDA Market Pricing**  
(dried whole egg: avg \$12.43/lb since April 2022)



### Egg reduction in applications with Ardent Mills Egg Replace

 EGG TYPE	Cakes	Cake Donuts	Cookies	Batters	Muffins	Pancakes
Dried whole eggs	25–50%		100%	100%	100%	100%
Dried egg yolks	25–50%	25–50%				

Application uses in development: pasta; as a replacement for liquid eggs

Ardent Mills is transforming how the world is nourished. As the premier flour milling and ingredient company with more than 40 locations focused on traditional wheat, quinoa, chickpeas, pulses, organic and gluten free products, we cultivate the future of food to help our customers and communities thrive.

**Looking to learn more? Snap a photo of the code or contact our team at [info@ardentmills.com](mailto:info@ardentmills.com) and 888-680-0013.**

<sup>1</sup> 2022 USDA egg pricing