

## Manage Rising Egg Prices With Our Egg Replacer Products From AFS!

Egg supplies in the United States are currently up, as the number of hens laying eggs has increased while the number of egg and egg-product exports has declined. With egg prices recently increasing 0.8 percent in August and an overall 9.7 percent year-over-year, the USDA predicts egg prices to rise an additional **1.0 to 2.0 percent** in 2015. As egg prices continue to escalate in an unstable market, AFS has been developing new solutions for food manufacturers to avoid the damaging effects of rising commodity prices pushing up the cost of production.

Advanced Food Systems is relaunching its **BakeRite®** product line of egg-replacing dry ingredient systems. **BakeRite®** Systems maintain natural texture and flavor, excellent air cell structure, and finished product volume, while drastically reducing the costs of using whole egg solids.

AFS' **BakeRite® ER** product is a custom developed dry ingredient system that is designed to replace between 45% and 100% of liquid eggs or whole egg solids in a variety of baking applications. **BakeRite® ER** produces a finished product which is lower in fat and cholesterol and helps to extend shelf-life.

**BakeRite® ERW** is a custom developed dry ingredient system that is designed to replace up to 45% of whole egg solids in waffles. By replacing a significant amount of egg solids it provides a cost savings without sacrificing the texture and flavor of the end product. **BakeRite® ERW** produces a

finished product that improves freeze / thaw stable.

**BakeRite® ER27** is a custom developed whole egg powder replacer. **BakeRite® ER27** can replace up to 65% of the whole egg powder in cupcake formulas to provide a cost savings. It produces uniform air cells, excellent crown height and a natural tender texture. It can be used in other bakery applications and produces a product lower in fat and cholesterol.

For over 30 years Advanced Food Systems expert culinary and food science team provides customized solutions that enhance the quality of your products and provide cost savings. Our ingredient systems are consistent in price, supply, as well as quality. Make AFS your technical partner for innovative food ingredient systems.



*For additional information on our products, please contact Technical Service at (800) 787-3067 or [lab@afsnj.com](mailto:lab@afsnj.com).*

**Advanced Food Systems, Inc.:** developers and manufacturers of custom ingredient systems for the perfect balance of flavor and texture!



Advanced Food Systems, Inc.

## Custom Ingredient Systems

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