



What's New! from AFS

Finally, there is a solution to Egg Price Volatility!

The surge of corn prices has led to escalated cost of eggs by as much as 55% between 2006 and end of 2007, and the price still remains volatile this year! To help manage these high prices AFS recently developed the **BakeRite™ ER** product line.



BakeRite™ ER are custom developed dry ingredient systems that are designed to replace between 45% to 100% of liquid whole eggs or whole egg solids with a proprietary blend of dry ingredients that provide similar functionality. The suggested starting usage levels are 1 part **BakeRite™ ER** can replace 7.5 to 8.5 parts liquid egg or 4.5 to 6 parts whole egg powder.

BakeRite™ ER works in a variety of baking applications such as pound

cake, muffins, cupcakes and cookies. By drastically reducing the amount of whole egg solids in the total formula,

BakeRite™ ER provides cost savings while maintaining the natural texture and flavor, excellent air cell structure and finished product volume.

Added benefits of using the **BakeRite™ ER** system are finished products that are lower in cholesterol and fat and have extended shelf-life. By replacing a substantial amount of the whole egg solids, fat and cholesterol are reduced. Since **BakeRite™ ER** retards the staling process, products remain tender and moist after extended periods of storage.

For additional information on this or other products, please contact Technical Services at (800)787-3067 or lab@afsnj.com.

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