



INTRODUCING...
CitraBlend[®]EX

Ingredients Cost Reduction
Improve Yields & Profit
Enhance Quality & Nutrition
Maintain Moistness
Maintains Freshness 3x Longer
Reduces Crumbling

35%
EGG
REDUCTION



CitraBlend[®]EX is a **clean label** replacement for eggs that reduces the need for eggs by **35%** in cakes, muffins & brownies. In addition, CitraBlend[®]EX decreases the overall cost of products **more than 10%** and improves yields by **2% or more**.



What is CitraBlendEX?

CitraBlendEX is a plant-based, cost-effective alternative to eggs in baked goods. CitraBlendEX enables the reduction of egg contents by 35% in baked goods. Providing batter stability, increasing moistness, and enhancing eating quality for longer shelf life. CitraBlendEX provides desired viscosity, thickening, machinability, and excellent particle suspension in the baking mixture.

CitraBlendEX is a free-flowing powder that is easy to handle. Added to the dry ingredients, no additional steps or complex mixing instructions.

INGREDIENTS STATEMENT:
Citrus Fiber (grapefruit, orange, lemon, lime), Tapioca Starch, Potato Protein, Guar Gum, Baking Soda, Salt.

CERTIFICATIONS:

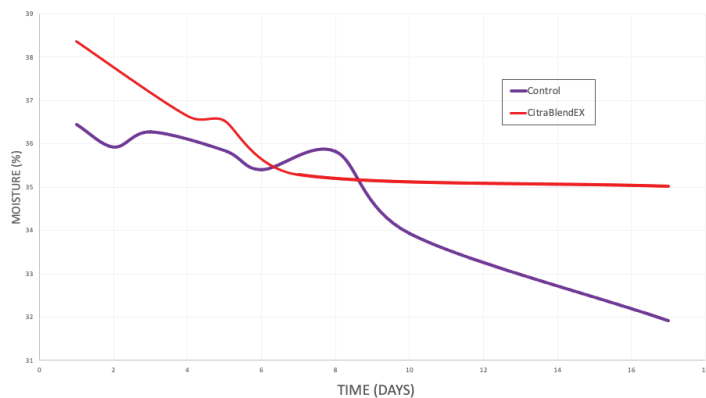
- Kosher
- Halal
- Gluten-Free
- Vegan
- Non-GMO

CASE STUDY: BLUEBERRY MUFFINS

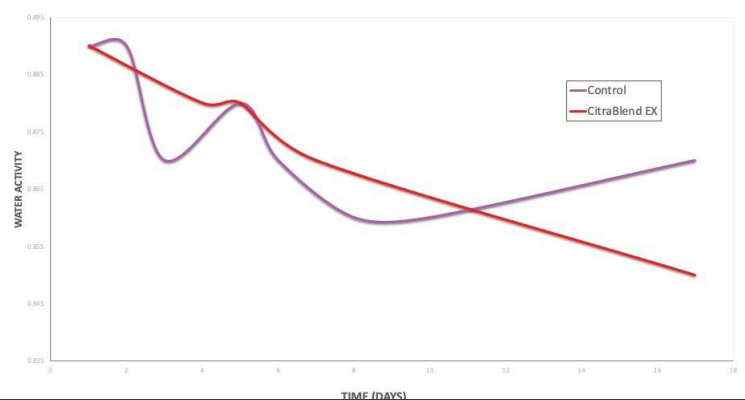
- Improved particle suspension without modified starches
- Increased moisture retention during storage
- Decreased water activity over time
- Superior sensory attributes: appearance, moistness, softness, and mouthfeel
- Reduce crumbling and breakage caused by drying
- Decreased staleness by interfering with starch retrogradation
- Increased yield by 3%



Moisture Analysis



Water Activity Analysis



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