



PARIS GOURMET

CT1077 Whole Egg Replacer 1Lb 6/Cs

Features

Plant-based powder blend designed to replace eggs in bakery applications.

Applications

- Used as a replacement for eggs in bakery applications.
- Use as a liquid: Combine 1 part egg replacer to 4 parts water and blend the mix. Use as a powder: Add powder directly to the flour and add water during the rest of the recipe process.

GTIN

00810146711063

Item #

CT1077

Brand Name

Cuisine Tech

GPC description

Baking/Cooking Mixes (Shelf Stable)



Nutritional

Nutrition Facts	
NaN servings per container	
Serving Size	100g (100g)
Amount per Serving:	
Calories	350
	% DV*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0g	0%
Sodium 200mg	9%
Total Carbohydrate 84g	28%
Dietary Fiber 3g	11%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Product formulation and packaging may change. Please refer to the product label for the most accurate information.

Shipping

36 Count									
Item ID	Level	Qty of Next Level Item(s)	Width	Depth	Height	Net Weight	Gross Weight	Pallet Tl/Hl	
00837775018578	Each	6	4 Inches	4 Inches	6 Inches	1 Pound	1.5 Pound	96 / 7	
00810146711063	Case	6	8 Inches	12.5 Inches	6.5 Inches	6 Pound	9 Pound	16 / 7	

Storage Instructions

DRY 68 72F

Global Product Category Code

10000156

Country of Origin

FRANCE



cuisine-tech



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Last Modified Date

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