

EggSDA™

SDA's Plant-Based
Egg Alternative



The Future is Plant-Based

Plant-based alternatives are the future of food. This expanding market is fueled by a growing awareness of the impact of food on human health. The need to provide additional sources of protein to a growing global population, without exhausting natural resources such as animals and land, also increases the interest in innovative plant-based solutions.

The world is searching for protein sources that can replace meat, fish, dairy - and eggs. The logic is simple: with every consumed egg alternative, less pressure is placed on hatcheries, laying hens and our planet. Everybody wins.



When Innovation Becomes Omelet



Responding to a growing food industry need, SDA's R&D department has developed plant-based egg alternatives that are based on natural-source ingredients - including peas, soy, chickpeas, potatoes, and more.

Tapping into our "everything is possible" mantra, our alternatives are very versatile and are developed in accordance with our customers' specific functional needs - which include specific taste characteristics, emulsion levels, and luster.

Our egg alternatives are manufactured in our advanced facilities. The finished product is a fine powder, whose attributes match our customers' precise requirements.

Tons of Advantages. No Eggs On-Site.

- 💧 100% vegan
- 💧 Cost-efficient in comparison to eggs
- 💧 Long shelf life
- 💧 No need for vast or cold storage
- 💧 Powder form – easy to transport, store and use
- 💧 Full consistency
- 💧 Allergen-free (upon request)
- 💧 No cholesterol
- 💧 Rich in protein and nutritious fibers
- 💧 Minimal use of stabilizers

The ultimate EggSDA™ advantage:
a fully tailor-made product.



Here's a Taste of Our Egg Alternative Products:



Our egg recipes alternative:

Ideal for omelets, scrambled eggs and frittatas.

Unique advantages:

- Great egg taste
- Cooks wonderfully in hot pan



Our baking alternative:

Ideal for sponge cakes, bundt cakes, breads and pastries that require eggs to connect between different ingredients and create the "rising" effect. Ideal for tarts and tartlets, which require eggs as emulsifiers and as connectors between dry and fatty components.

Unique advantages:

- Does not alter cake or pastry flavor



Our golden glaze alternative:

Ideal for cakes and pastries.

Unique advantages:

- Gives pastries an appetizing shine
- Spreads effortlessly on dough
- Does not alter cake or pastry flavor



About SDA

SDA supplies worldwide customers with a wide range of natural tailor-made solutions, from specialty ingredients and singles to gluten-free flours and functional & culinary blends.

As an integral part of Turpaz Group, we apply our farming knowledge and professional acumen to create customized products, which are superior not only in their sensory parameters but also in their active ingredients and nutritional values. In this capacity, we work with café chains, baking product factories and food manufacturers who are looking to diversify their offering with plant-based recipes and address consumers with heightened health and environment awareness.

From planning to production, our egg substitute operation is designed to meet and exceed our customers' expectations.

www.sda-natural.com



 **FSSC 22000**