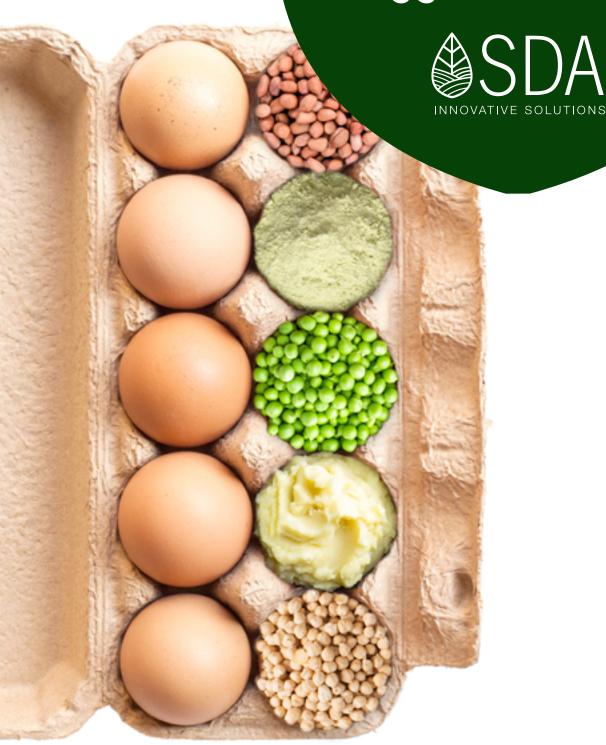
EggSDATM

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.





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.



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



