

# REMDRI 8910-WTI (Dried Egg Product)



REMDRI 8910-WTI is an extension to the Rembrandt Foods® egg white portfolio. REMDRI 8910-WTI is a Dried Egg Product that offers comparable functionality and performance to Standard Dried Egg Whites and is especially optimized for Angel Food cake applications. By blending functional ingredients, the supply of Standard Dried Egg White can be extended while offering a cost reduction during times of high market demand.

## Product Characteristics

- 1:1 Substitute for Standard Dried Egg White applications
- Reliable functionality and clean label
- Aroma, color, and taste typical of Standard Dried Egg Whites

## Suggested Uses

- Standard Dried Egg White application
- Blend optimized for Angel Food Cake

## Packaging

Product will be available in a 50 lb. Multiwall Kraft bag. Other packaging/size types will be considered based on volume and plant packaging capabilities.

## Storage & Shelf Life

The shelf life is 12 months after the date of manufacture when stored at maximum humidity of 65% and maximum temperature of 70°F.

## REMDRI 8910-WTI

PRODUCT CODE	DESCRIPTION	PACK TYPE	INGREDIENTS	NET WEIGHT
4081-880-038-000	Dried Egg Product	Multiwall Kraft bag	Pasteurized dried egg whites, wheat protein isolate (wheat gluten, lactic acid, sulfite)	50 lbs.

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Please reach out to your sales representative on questions for formulation and R&D support .

# REMDRI 2925-WTI (Whole Egg Extension)



REMDRI 2925-WTI is an extension to the Rembrandt Foods® whole egg portfolio. REMDRI 2925-WTI is a Dried Egg Product that offers comparable functionality and performance to Standard Dried Whole Egg and is especially optimized for brownies, cakes, muffins, pancakes, cookies, and other baked goods. By blending functional ingredients, the supply of Standard Whole Eggs can be extended during times of high market demand.

## Product Characteristics

- 1:1 substitute for Standard Dried Whole Egg applications
- Reliable functionality
- Aroma, color, and taste typical of Standard Dried Whole Eggs

## REMDRI 2925-WTI

PRODUCT CODE	DESCRIPTION	PACK TYPE	INGREDIENTS	NET WEIGHT
4021-425-038-000	Dried Egg Product	Multiwall Kraft bag	Pasteurized dried whole egg, wheat gluten, 2% or less of lactic acid, sulfite, sodium silicoaluminate (anti-caking agent)	50 lbs.

## Suggested Uses

- Standard Dried Whole Egg applications
- Blend is optimized for brownies, cakes, muffins, pancakes, cookies, and other baked goods

## Packaging

Product will be available in a 50 lb. Multiwall Kraft bag. Other packaging/size types will be considered based on volume and plant packaging capabilities.

## Storage & Shelf Life

The shelf life is 365 days after the date of manufacture when stored in a cool, dry, sanitary area. Keep away from sources of heat and water.

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