

REMPRO 8090

Egg White Protein Isolate - Patent Pending



REMPRO 8090 products are egg white protein isolates, providing over 90% egg white protein on a dry basis. They are available in dried (REMPRO 8090-D) and instantized form (REMPRO 8090-SF). An egg offers all essential amino acids needed for human growth that the body cannot produce naturally. Eggs are the gold standard for measuring protein and are best known for having a high Biological Value (BV), Net Protein Utilization (NPU), and Protein Efficiency Ratio (PER) out-ranking beef, chicken, and soy.

Product Characteristics

- Reliable functionality
- Completely de-flavored; free of salty egg notes
- Mixes well with any flavor due to de-flavored properties
- Higher thermal stability and reduced gelling properties compared to Standard Dried Egg Whites
- Reduced whipping and foaming properties compared to Standard Dried Egg Whites
- Instant version: instantly disperses in less than 1 minute in cold water mixing 10g of product in 100mL of water
- Perfect source of protein providing over 87g protein per 100g powder ingredient
- One 30g powdered serving provides 26g of protein; equivalent to eating eight egg whites
- Egg white protein is easily digested and absorbed by the body
- Provides all nine essential amino acids, as well as all nine non-essential amino acids
- Protein content is competitive with other leading protein sources
- Allows for clean label on finished products
- 70% reduced sodium, compared to Standard Egg Whites
- Soy-free, gluten-free, dairy-free and lactose-free
- Kosher and Halal Certified upon customer request

Suggested Uses

- Sports and nutritional beverages
- Protein fortified nutrition products
- High protein products such as bars, pancake mix, waffle mix, extruded snacks
- Paleo diet products
- Dairy-free protein fortification

Packaging

Packaging/size types will be considered based on volume and plant packaging capabilities.

Storage & Shelf Life

REMPRO 8090 products are Egg White Protein Isolates that should be stored in a cool, dry, sanitary area away from sources of heat and water. Extreme temperature changes or storage in areas of high humidity can jeopardize the integrity of the product. Shelf life on REMPRO 8090-SF is 12 months from the date of manufacture. Shelf life on REMPRO 8090-D is 18 months from the date of manufacture.

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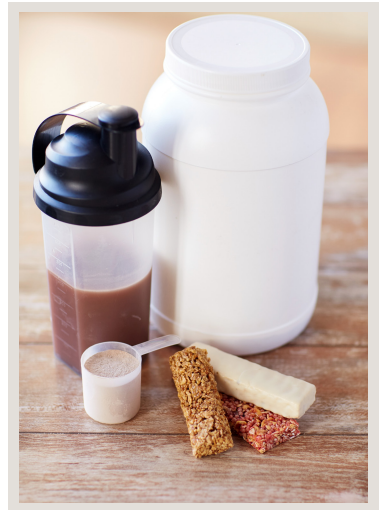
PRODUCT CODE	DESCRIPTION	PACK TYPE	INGREDIENTS	NET WEIGHT
7081-552-353-004	Nutr Alb Reg REMPRO 8090-D 45# BNB Std CP	TBD	Egg Albumen Protein Isolate	TBD
7081-553-353-004	Nutr Alb Reg REMPRO 8090-SF 45# BNB Std CP	TBD	Egg Albumen Protein Isolate, Sunflower Lecithin	TBD



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

Eggs are known as the gold standard for measuring protein quality. High quality proteins such as eggs allow for rapid recovery post-exercise. Eggs provide the secondary amino acids particularly the BCASS necessary for muscle synthesis. A diet rich in animal proteins, such as eggs, allow for greater net protein synthesis compared to vegetable based proteins.



Amino Acid Profile

REMPRO 8090 provides all nine essential amino acids (EAA) as well as all nine non-essential amino acids. EAAs are necessary for muscle protein synthesis. Eggs provide more EAA (as a percentage of protein) than any other animal protein. Eggs are rich in the EAA leucine. Adding leucine in an athlete's diet can be advantageous to someone undergoing endurance training. Leucine is a key component to muscle protein synthesis and optimizing muscle mass. Leucine is the EAA credited for muscle recovery post-exercise.

REMPRO 8090 Essential Amino Acids (g/100g product)

	MINIMUM	MAXIMUM
Histidine	2.08	2.30
Isoleucine	4.71	5.20
Leucine	7.63	8.43
Total Lysine	6.37	7.04
Methionine	3.33	3.68
Phenylalanine	5.48	6.05
Threonine	4.06	4.48
Tryptophan	1.41	1.56
Valine	6.54	7.23

REMPRO 8090 Non-Essential Amino Acids (g/100g product)

	MINIMUM	MAXIMUM
Alanine	5.40	5.96
Arginine*	5.14	5.68
Aspartic Acid/Asparagine*	9.50	10.50
Cysteine*	2.28	2.52
Glutamic Acid/Glutamine	11.95	13.21
Glycine*	3.23	3.57
Proline*	3.30	3.64
Serine*	6.27	6.93
Tyrosine*	3.54	3.92

*Conditionally essential [essential only in certain cases]

Complete Nutrition

Eggs are known for providing complete nutrition, out-ranking beef, chicken and soy.

- Protein Efficiency Ratio (PER): measures the gain in body weight divided by weight of protein consumed
- Biological Value (BV): actual amount of protein deposited per gram of protein absorbed
- Net Protein Utilization (NPU): represents the percentages of a food protein retained, the amount of protein eaten compared to the amount of protein retained
- Protein Digestibility Corrected Amino Acid Score (PDCAAS): Factors in digestibility of a specific protein, providing more accurate relevance to the amino acid



NUTRITION SCORE	EGG PROTEIN	WHEAT PROTEIN	CASEIN PROTEIN	WHEY PROTEIN	SOY PROTEIN
DIGESTIBILITY	100	96	99	99	98
PER	3.9	0.8	2.5	3.2	2.2
BV	100	64	77	104	74
NPU	94	67	76	92	61
PDCAAS	1.00	0.25	1.00	1.00	1.00

Comparison of Competitive Proteins

	EGG WHITE PROTEIN ISOLATE	WHEAT PROTEIN ISOLATE	MILK PROTEIN ISOLATE	WHEY PROTEIN ISOLATE	SOY PROTEIN ISOLATE
Moisture (g/100g)	6	7	5	5	5
Protein (g/100g)	88	85	87	89	88
Protein (d.b.)	93-96	90	90	93	92



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