



The Future of Natural Egg Alternatives



SUSTAINABLE • VERSATILE • AFFORDABLE • FOOD SAFE

<https://www.fabumin.com>

Choose Fabumin-

Fabumin delivers outstanding foaming, binding, and emulsifying—naturally, sustainably, and cost-effectively. Make the smart switch to Fabumin and elevate your food products today.



Wide Functionality:

Whips, binds, emulsifies and retains moisture, just like eggs, easy integration



Same taste and texture
as an egg



Affordable, Cost stable:

Insulated from egg price volatility



Long Shelf Life:

Dry powder, simplifies inventory



100% Food Safe:

Plant-based, allergen free, eliminates risks of salmonella and avian flu



Sustainable

Low environmental impact, upcycled ingredient



Strong ESG Impact: Recycled, lower carbon footprint



Foaming

Role in Application:

Lightness & Volume

Example: Meringues, Sponge, Cakes, Toppings



Binding

Role in Application:

Structure & Cohesion

Example: Muffins, Cookies, Plant based meats



Emulsifying

Role in Application:

Stable, Smooth Textures

Example: Vegan mayo, Dressings, Sauces

For Baking Applications



Replicates all key egg functions:

Whips, binds, retains moisture, and glazes. Perfect for a wide range of baked goods.



Ideal for both traditional and gluten-free baking

Functional Benefits



Foaming

Role in Baking:
Volume & Texture

Example:
Meringues, Sponge, Cakes, Macarons



Emulsifying

Role in Baking:
Stable, Smooth Texture

Example:
Meringues, Sponge, Cakes, Macarons



Binding

Role in Baking:
Holds ingredients together

Example:
Cookies, Muffins, Brownies



Moisture Retention

Role in Baking:
Prevents dryness, extended shelf life

Example:
Cakes, Breads, Flan



Glazing

Role in Baking:
Surface finish

Example:
Croissants, Rolls, Pastries



Gluten-Free Bakery

Role in Baking:
Enhances moisture retention, binding & aeration

Example:
Gluten-free breads, cakes and cookies

For Creams & Whipped Applications



Clean-Label Solution



Delivers light, airy textures and stable structure



Ideal for vegan creams, whipped toppings, mousses and filled pastries



Functional Benefits



Foaming

Role in Application:

Volume & Texture

Example:

Whipped toppings, mousses

Stabilization

Role in Application:

Maintains structure after whipping

Example:

Vegan creams, filled pastries



Moisture Retention

Role in Application:

Prevents dryness & extended shelf life

Example:

Frozen deserts, ready to eat cakes

For Mayonnaise & Emulsified Sauces



Replaces synthetic binders



Delivers a smooth, creamy mouthfeel



No risk of salmonella, bird flu, or antibiotics



Functional Benefits



Emulsification

Role in Sauces: Binds oil and water into stable emulsions

Example: Vegan mayonnaise, salad dressing



Thickening

Role in Sauces: Adds creamy body and mouthfeel

Example: Spreads, dips, condiments

Reducing Food Cost

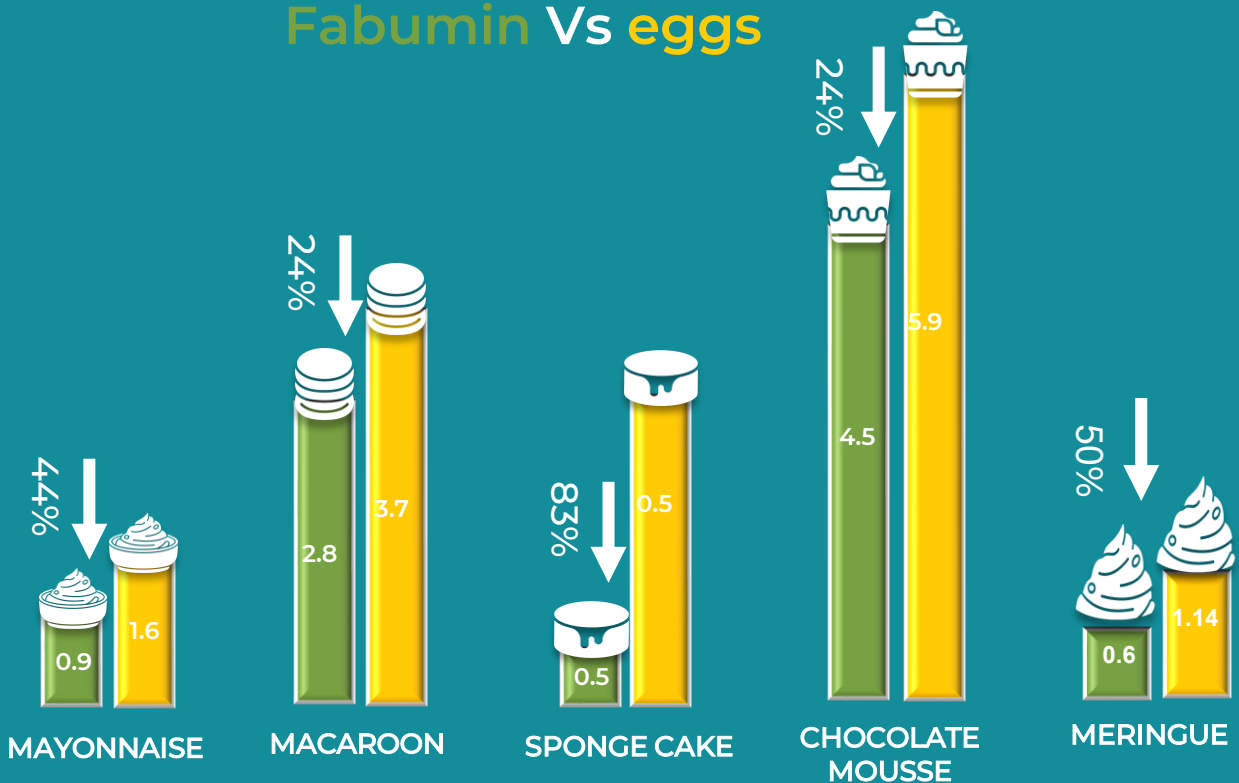


Egg prices in the EU have surged significantly, driven by avian flu and supply chain issues



FABUMIN helps to **reduce formulation costs**, while maintaining **same taste** and **texture** as an egg:

Fabumin Vs eggs



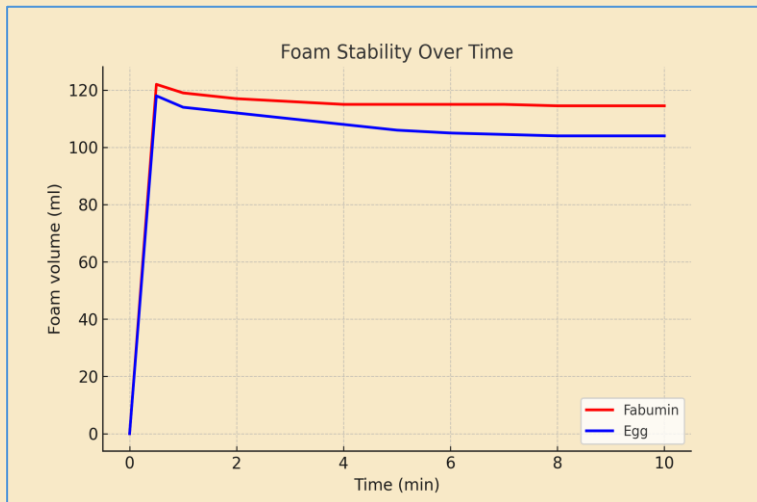
Cost Savings With FABUMIN

Based on ingredients cost comparison with conventional eggs

Data Sheet



Functional Benefits



Declaration

Label Declaration

Ingredients: Legume extract, dietary fibers

Description

Dehydrated water extract of legumes- a natural blend of proteins sugars and starches.

Excellent Nutritional Values

Parameter	Fabumin	Whole Egg Powder
Energy (Calories)	350	558
Protein (g)	80	48
Fat (g)	0.7	39.8
Minerals (mg/kg)	2401.4	–
Saturated Fat (g)	NONE	15
Omega 3 (mg/kg)	NONE	0.044
Cholesterol (g)	NONE	1,700



22% Protein



High minerals content



0 Cholesterol



Very low fat content



Impressive amount of Omega-3

Ready to Replace Eggs Naturally?

Join the shift to **clean-label, plant-based innovation** FABUMIN delivers the functionality of eggs, without the allergens, price volatility or complexity



Reduce food costs



Multi-functional

Eco-friendly



Food safe

The future of food starts with  FABUMIN



Contact Us Today

Get a sample and start integrating FABUMIN into your recipes!



Visit
fabumin.com