

CSM Ingredients launches egg-reduction solution

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CSM Ingredients group launches Egg Easy Plus, an advanced egg-reduction solution designed for cakes, muffins, and brioches. Building on the success of the Egg Easy line, this latest formulation offers even greater flexibility and cost-efficiency while ensuring high performance and quality.

With egg prices rising and sourcing becoming increasingly difficult due in part to avian flu outbreaks and also to growing global demand the food industry is under pressure to find reliable alternatives that don't compromise on quality. Over the past years, CSM Ingredients group has invested heavily in R&I to meet this challenge, developing Egg Easy. This range of products, dedicated to egg reduction, leverages both CSM Ingredients' know-how in the bakery sector and HIFOOD's expertise in plant-based ingredients.

The most recent addition to the range, Egg Easy Plus, is a plant-based, fully customisable powder solution. This innovation allows manufacturers to replace up to 100 per cent of whole eggs in brioche recipes which typically contain 5 per cent to 15 per cent egg significantly reducing production costs while preserving optimal dough consistency and workability. Switching from free-range eggs to Egg Easy Plus can lower egg-related costs by up to 55 per cent. In addition to brioche applications, the new formulation improves texture, moisture, and mouthfeel in cakes and muffins, enabling up to 50 per cent egg replacement in these applications and maintaining the same great taste.