

REMTEX

(Dried Egg Product)



Rembrandt Foods® REMTEX product line offers a variety of dried egg product blends. Our REMTEX products are designed to obtain optimal functionality at a lower egg usage level for your sauce and baked goods applications. Using enzyme modified REMTEX products in your formulation improves the emulsification process, allowing the finished product to have increased stability in both heated and frozen environments.

Product Characteristics

- Egg inclusion reduction offers cost savings.
- Easy and convenient to use.
- Excellent emulsifying properties.
- REMTEX has a longer shelf life compared to standard liquid egg products, resulting in less waste.
- Dried eggs require minimal storage space and are stored at ambient temperature, reducing refrigeration costs.
- Dried eggs eliminates the shipping of water, reducing the total shipments.

Suggested Uses

- Baked goods
- Dough filling
- Sauces and dressings

Baking Application Benefits

- Increases volume in finished baked products up to 20%, depending on other ingredients being used in conjunction.
- Provides a stable batter viscosity in baked goods.
- Reduction in mixing time in standard baking uses.

Sauces and Dressing Application Benefits

- Creates a smooth, creamy texture in finished products.
- Increases viscosity compared to standard liquid egg products.
- Usage level can be reduced up to 30%.
- Enzyme modified products allows for a heat stable finished product.

Packaging

Products are available in a variety of packaging sizes. Additional packaging size/types will be considered based on customer request and volume.

Storage & Shelf Life

Depending on the product, REMTEX products have a shelf life of 12-24 months from date of packaging. To achieve maximum shelf life store in a cool, dry, and 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.

PRODUCT CODE	DESCRIPTION	PACK TYPE	INGREDIENTS	NET WEIGHT
DRIED WHOLE EGG				
4021-407-350-000	REMTEX 200D Dried Egg Product	Bag-in-Box	Whole Eggs, Egg Yolk, Dried Corn Syrup, Salt	50 lb.
DRIED EGG YOLK				
4041-415-026-001	REMTEX CS Enzyme Modified Dried Egg Product	Super Sack	Egg Yolk, Salt, Corn Syrup Solids, Silicon Dioxide, Phospholipase	900 kg.
4041-415-355-000	REMTEX CS Enzyme Modified Dried Egg Product	Bag-in-Box	Egg Yolk, Salt, Corn Syrup Solids, Silicon Dioxide, Phospholipase	55 lb.
4041-416-026-001	REMTEX 60 Dried Egg Product	Super Sack	Egg Yolk, Salt, Corn Syrup Solids, Silicon Dioxide	900 kg.
4041-416-355-000	REMTEX 60 Dried Egg Product	Bag-in-Box	Egg Yolk, Salt, Corn Syrup Solids, Silicon Dioxide	55 lb.



Rembrandt Foods®

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

