

EVERY EGGWHITE™ FOR MEAT ALTERNATIVES

EVERY

THE EVERY ADVANTAGE: ALT MEAT

MEAT ALTERNATIVES: AN ATTRACTIVE & GROWING MARKET

From burgers to nuggets, links and beyond—the landscape for meat alternatives is as diverse as the opportunity is exciting. With a US retail value of USD 8 billion and projected to grow globally by a CAGR of 11+% through 2029,¹ the alt meat market remains attractive. Brands that can quickly innovate to address consumer concerns around first-gen product performance and taste gaps stand to win long-term.

LET'S GET REAL: BETTER SOLUTIONS ARE NEEDED FOR MEAT ALTERNATIVES

From health issues to environmental and sustainability concerns, consumers have many reasons to turn to meat alternatives. Of course, one of their greatest expectations is that products made with alternative proteins mimic the expected taste, texture and nutrition of traditional meat counterparts. We can help.



EVERY EggWhite™ is a versatile solution, paving the way for better patties, nuggets, sausages, meatballs and crumbles.

TAKING EVERY ADVANTAGE: FERMENTATION-DERIVED AND BEATING MEAT AT ITS OWN GAME

EVERY offers Vegan Society Certified, nature-equivalent animal protein from fermentation that enhances the flavor, texture, appearance and yields of meat alternatives. Enhancing all-important taste, quality and consistency, EVERY's solution closes gaps in today's alt meat formulations, bringing whole nutrition and introducing a competitive edge to help you meet the expanding needs of today's consumers.

¹GFI, Fortune Business Insights

FEATURES & BENEFITS

	EVERY EggWhite™	Egg / Egg White	Plant Protein Isolate	Starch / Gum / Fiber	Methylcellulose
Superior Efficacy	●	●			DEPENDS ON TEMPERATURE
Consistent Performance	●	●			●
Compatible Flavor	●	●	DEPENDS ON SOURCE	DEPENDS ON SOURCE	●
Ease of Use	●	●			
Natural	●	●	●	●	
Non-animal	●		●	●	●
Sustainable	●		●	●	

ABOUT EVERY EGGWHITE™

Our super power for alt meat, EVERY EggWhite™ provides essential binding and gelation including at high and low temperatures alike, improves moisture retention, and delivers a desirable meaty taste. Made by precision fermentation, EVERY EggWhite™ is a nature-equivalent animal protein selected for its singular functional qualities. We grow our protein in fermenters, rather than factory farms, allowing us to deliver cruelty-free formulation solutions with significantly better sustainability outcomes and real-meat qualities.

“These proteins offer myriad benefits such as maximizing nutritional profiles and improving textural components, while enhancing overall product performance, all without relying on animal inputs.”

- VegNews



- Meaty flavor
- Nature-equivalent
- Sustainable
- Cholesterol-free
- Certified Vegan
- Kosher
- Halal
- Superior digestibility
- All essential amino acids
- Minimal processing
- Format versatility
- Application support
- Zoonosis-free

PLANT-BASED BURGER PATTY

In a plant-based burger patty study comparing EVERY EggWhite™ against conventional egg white powder as the binding agent, EVERY EggWhite™ outperformed egg white, achieving higher marks in overall liking, taste, texture, aroma and mouthfeel.

Method: A pea protein-based burger patty formula (Table 1) was used to evaluate the binders. EVERY EggWhite™ was added at 4%, a typical usage level for conventional egg white powder in plant-based meat alternatives. As a drop-in replacement solution for egg white powder, EVERY EggWhite™ is a simple addition (same method of addition as egg white powder), thus posing no operational challenge to food manufacturers. Raw patties were made with a burger patty press and kept frozen until thawing and cooking for sensory evaluation. The patties were tasted by a panel of consumers who rated the appearance, aroma, taste, texture and mouthfeel on a hedonic scale of 1-7 (1 for extremely dislike and 7 for extremely like).

Ingredients	Control	Formula 1
Textured pea protein	20.47	20.47
Pea protein isolate	2.25	2.25
Wheat gluten	2.00	2.00
Starches	0.50	0.50
Xanthan gum	0.50	0.50
Egg white powder	4.00	-
EVERY EggWhite™	-	4.00
Beet powder	0.50	0.50
Onion juice concentrate	0.50	0.50
Seasoning	0.80	0.80
Salt	0.73	0.73
Canola oil	8.00	8.00
Coconut oil	4.00	4.00
Water	55.75	55.75

Table 1. Ingredient composition (%) of the plant-based burger patty formula

EVERY is powering “a new generation of plant-based foods, using a food tech ingredient to stay true to animal-free and sustainability ideals, but make the product closer to actual meat.”

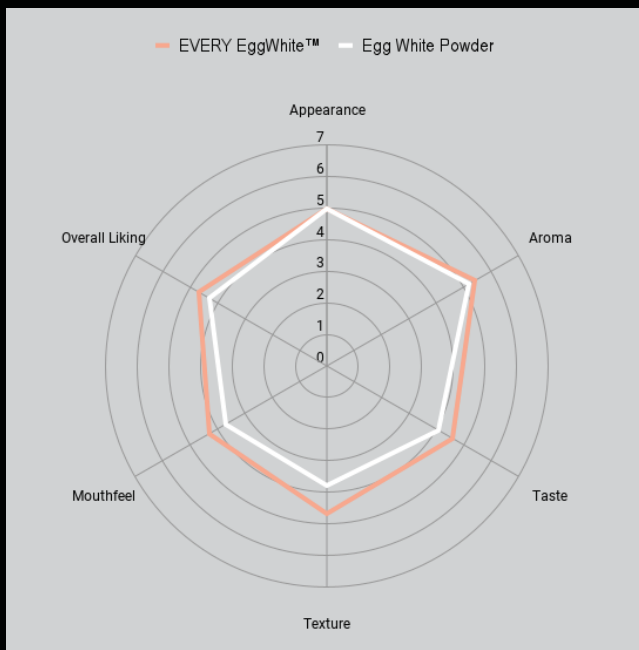


Figure 1. Hedonic ratings of burger patties with EVERY EggWhite™ and egg white powder control

During processing, it was observed that raw patty handling was very similar for patties made with EVERY EggWhite™ and those made with egg white powder. Both formulas were easy to handle and yielded cohesive patties with correct firmness upon pressing. For the control egg white powder and EVERY EggWhite™ alike, both raw and cooked patties had very similar pH, moisture content, water activity and cooking yields. When cooked patties were tasted by a consumer panel, the sample with EVERY EggWhite™ was rated higher than the sample with egg white powder in terms of aroma, taste, texture, mouthfeel and overall liking, and the same in appearance.

Figure 1 shows score breakdowns of the sensory attributes for the two formulas. Tasters particularly commented on better juiciness, bite/chew and richer mouthfeel for patties made with EVERY EggWhite™. The flavor advantage of EVERY EggWhite™ over egg white was also evidenced, as EVERY EggWhite™ imparted a savory and meaty flavor and was able to mask the characteristic off-flavor of pea proteins in the patty.

Creating the ingredients of tomorrow, today.

Pioneers in food technology and flavor, The EVERY Co. is at the forefront of ingredient innovation. With a portfolio of proteins from precision fermentation that are transforming solutions available to formulators, EVERY is powering a food systems revolution and accelerating the world's transition to animal-free protein—one product at a time.

We look forward to partnering with you to beat meat at its own game, today.



LET'S TALK

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The formula and instructions can be customized to suit specific needs.
All information provided here is based on preliminary estimation, and may not be used for commercialization purposes.

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