



TAMAGO FOOD
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Technical Data Sheet

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Yumgo White powder

Plant-based egg white substitute

Creation date: 27/09/2023

Version 4.0

Modification date: 14/01/2026

GENERAL INFORMATION

Description

- Plant-based egg white substitute in powder
- Suitable for vegetarian and vegan diets
- Use for gourmet results with a reduced carbon footprint
- Properties : Foaming, Binder, Coagulant

Use

- Recommended dosage: depending on the recipes (refer to dosage table)
- Combine the water and powder with a hand blender to obtain an homogeneous mixture or whip up the YUMGO White by adding the powder and water (or any other fat-free liquid) directly into the mixer
- Use the same amount of rehydrated YUMGO White as egg whites in recipes
- Foaming : Use the maximum power of a pastry robot for 5 minutes to ensure a good stability

Application

- Replaces egg whites in sweet and savory recipes : mousses, meringues, biscuits (dacquoise, financiers, macarons), confectionery (nougats), cocktails, etc
- The mix of YUMGO White and YUMGO Yolk does not replace whole eggs

Storage

- Shelf life: 24 months
- Store at room temperature, in a dry place, away from light and moisture
- After rehydration, keep in a cool place (0 - 6°C) and consume within 7 days

Available size(s)

- 72g, 1kg, 15kg

Manufacturing location

Moissy-Cramayel, Île-de-France, FRANCE

INGREDIENTS

Potato protein*, flaxseed fiber, acacia fiber, stabilizer: xanthan gum, salt

**Potato protein is a novel food. The concentration of potato protein in end applications does not need to be declared as a novel food according to Regulation (EU) 2015/2283.*

Origin of ingredients: EU

Vegan
No GMO, according EC Regulations n°1829/2003 and n°1830/2003 and EU Directive 2001/18

NUTRITIONAL INFORMATION

	Unit	For 100g
Energy	kJ / kcal	1396 / 331
Fat	g	<0.5
of which saturated	g	<0.1
Carbohydrates	g	3.6
of which sugar	g	0
Proteins	g	70
Fibers	g	16
Salt	g	2.1

ALLERGENS

Gluten	NO	Fish	NO	Cashew nut	NO
Wheat	NO	Molluscs	NO	Brazil nut	NO
Spelt	NO	Soy	NO	Macadamia nut	NO
Oat	NO	Milk	NO	Pistachio	NO
Barley	NO	Nut	NO	Celery	NO
Rye	NO	Almond	NO	Mustard	NO
Kamut	NO	Peanut	NO	Sesame seeds	NO
Crustaceans	NO	Pecan nut	NO	Sulphites	NO
Eggs	NO	Hazelnut	NO	Lupine	NO

According to Annex II of Regulation (EU) No 1169/2011

MICROBIOLOGICAL STATE

Criteria	Maximum threshold
Aerobic microorganisms at 30°C	<100,000 CFU/g
Yeasts/molds at 25°C	<10,000 CFU/g
Escherichia Coli β-glucuronidase positive at 44°C	<10 CFU/g
Salmonella	Absent in 25g

DOSAGE TABLE

Number of eggs	Quantity of Yumgo	Quantity of water	Dosage of powder in water	Application type
1 white	3 g	27 g	10.5%	meringues, mousses, biscuits, confectionery
25 whites	72 g	614 g	10.5%	meringues, mousses, biscuits, confectionery
33 whites (1L)	105 g	895 g	10.5%	meringues, mousses, biscuits, confectionery
315 whites	1 kg	8.5 kg	10.5%	meringues, mousses, biscuits, confectionery
4725 whites	15 kg	127.5kg	10.5%	meringues, mousses, biscuits, confectionery

Although every care has been taken to ensure the accuracy of the information contained in this document, it is for guidance only and does not imply any commitment on our part. We reserve the right to modify this information as our products evolve.