



TAMAGO FOOD
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Technical Data Sheet

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Yumgo Yolk powder

Plant-based egg yolk substitute

Creation date: 27/09/2023

Version 3.6

Modification date: 14/01/2026

GENERAL INFORMATION

Description

- Plant-based egg yolk substitute in powder
- Suitable for vegetarian and vegan diets
- Use for gourmet results with a reduced carbon footprint
- Properties : Emulsifier, Binder, Colorant, Gelling

Use

- Recommended dosage: depending on the recipes (dosage table)
- Mix the YUMGO yolk powder with water and oil with a hand blender to obtain an homogeneous preparation
- Use the same amount of rehydrated YUMGO Yolk as egg yolks in recipes
- To achieve gelling (for custard cream, crème brûlée), bring the mix to a boil in the recipe. Gelling will happen when the mix cools down

Application

- Replaces egg yolks in sweet and savory recipes : creams (custard), sauces (mayonnaise), biscuits (shortbreads)
- The mix of YUMGO White and YUMGO Yolk does not replace whole eggs

Storage

- Shelf life: 18 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 3 days

Available size(s)

- 72g, 1kg, 15kg

Manufacturing location

Moissy-Cramayel, Île-de-France, FRANCE

INGREDIENTS

Pea protein, gelling agent: agar-agar, turmeric, flaxseed fiber

Origin of ingredients: EU and non-EU (turmeric)

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	1514 / 359
Fat	g	5.0
of which saturated	g	0.9
Carbohydrates	g	11
of which sugar	g	1.0
Proteins	g	62
Fibers	g	12
Salt	g	2.9

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 oil and water	Dosage of the powder in oil and water	Application type
1 egg yolk	2.2 g	2.2 g of oil + 15.6 g of water	11%	creams, sauces, biscuits
32 egg yolks	72 g	72 g of oil + 510.5 g of water	11%	creams, sauces, biscuits
50 egg yolks (1L)	110 g	110 g of oil + 780 g of water	11%	creams, sauces, biscuits
454 egg yolks	1 kg	1.12 kg of oil and 8 kg of water	11%	creams, sauces, biscuits
6810 egg yolks	15 kg	16.8 kg of oil and 120 kg of water	11%	creams, sauces, biscuits

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