

**MICHAEL
FOODS** INC.

We make eggs do
ALMOST ANYTHING



Make every crumb count.

OvaBake™ Enzyme Modified Whole Egg Product

Now you can bake muffins, cakes, and more with better-than-ever results. With OvaBake™ Enzyme Modified Whole Egg Product, you'll enjoy visible improvements in texture, crumb structure, and uniformity—along with the added profit-boosting benefits of longer shelf life and a reduction in egg usage. It's a totally new way to get the old-fashioned, homemade-quality baked goods that will earn your customers' praise.



OvaBake™

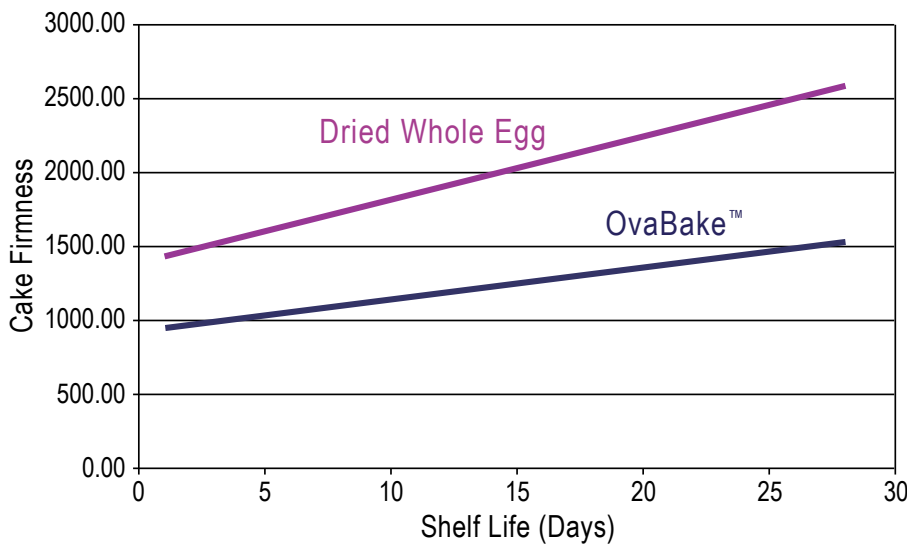


Perfect results every time with a perfectly formulated whole egg product.

OvaBake™ Enzyme Modified Whole Egg Product delivers incredible, reliable performance... resulting in outstanding baking results

- Enhances the functionality of dried whole egg in many applications
- Improved overall height, humectancy, and crumb structure
- Better moisture retention for a softer crumb texture—which extends shelf life an average of 5–7 days
- Delivers improved flavor over traditional dried whole egg, resulting in baked goods more like those made with liquid egg product
- Greater air incorporation means mix-time savings of several minutes per batch, lowering labor costs
- Potential to reduce added emulsifiers, leading to cost savings, a cleaner label, and less ingredient handling

OvaBake™ Comparison to Whole Egg



Longer shelf life leads to reduced waste and significant cost savings.

Shelf Life Comparison: OvaBake™ vs. Dried Whole Egg



OvaBake™

PRODUCT CODE	DESCRIPTION	INGREDIENTS	PACK SIZE	NET WEIGHT	GROSS WEIGHT	CASE CUBE	CASE / PALLET
46025-42051-00	OvaBake™ Enzyme Modified Whole Egg	Whole egg, Sodium Silicoaluminate added as an anti-caking agent, Phospholipase	1 / 50 lb box	50 lbs	55.021 lb	2.190 CF	30 (6 x 5)
46025-42052-00	OvaBake™ 7 Enzyme Modified Whole Egg	Whole egg, Sugar, Phospholipase					

USDA and Kosher approved.

For ordering, information, or customer service assistance, call: 1-800-328-5474

OR visit www.michaelfoods.com