

Movadex® M6 BAKE EGG-FREE WITH CONFIDENCE

The global rise of veganism, health-conscious diets, and food allergies is driving a profound consumer transformation in the food industry. Growing health awareness and sustainability concerns are propelling egg-free products to become a market favorite.

This trend is primarily driven by three key factors:

Factor 1

Escalating food safety concerns - Frequent avian influenza outbreaks and pesticide residue incidents are compelling consumers to seek safer protein alternatives;

Factor 2

Significant price volatility and supply chain instability in the egg market, presenting major operational challenges for food manufacturers;

Factor 3

Eggs' irreplaceable multifunctionality in baked goods - Their unique emulsification, foaming, and coagulation properties create substantial technical barriers in alternative development.

To address these industry challenges, MovaType has developed a revolutionary egg replacement solution through innovative biotechnology — Movadex® M6 Multi-Functional Powder.

This product is manufactured using a proprietary enzyme-conversion process from sustainably sourced ingredients, offering three breakthrough advantages:



Full functional equivalence to eggs



Undetectable sensory impact on final products

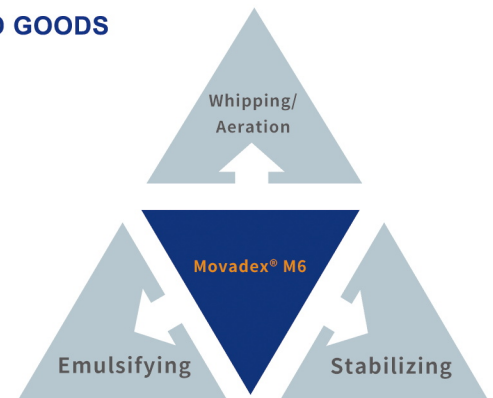


100% egg replacement capability

FUNCTIONAL BENEFITS OF MOVADEX® M6 IN PREMIUM BAKED GOODS

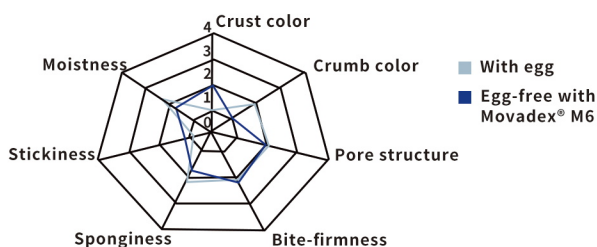
Eggs play a critical role in premium baked goods, influencing key quality parameters from batter processing performance to final product characteristics including volume, texture, flavor, and shelf life. The removal of eggs typically results in reduced volume and elasticity. Movadex® M6 effectively compensates for this elasticity loss through its unique properties, ensuring:

- ✓ Stable oil-in-water emulsion in cake batter
- ✓ Structural integrity of delicate porous networks in finished products
- ✓ Enhanced aeration during batter whipping
- ✓ Improved stability of fat droplets and air bubbles



Movadex® M6 as a Soluble Dietary Fiber with Unique Properties

Comparative Sensory Evaluation of Conventional vs 100% Egg-Free Pound Cake (Using 1% Movadex® M6 as Egg Replacer with Protein/Water Adjustment)

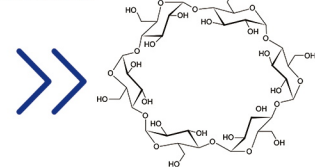


Movadex® M6 - Derived Through Natural Oligosaccharide Conversion Process

Starch extraction



Enzyme conversion



"Movadex® M6 synergizes with proteins to replicate eggs' multifunctional properties - emulsification, leavening, moisture retention, and structural support - while enhancing clean label credentials. This enables 100% egg replacement in baked goods, aligning with market trends and exceeding consumer expectations."