

MOA Q5

A clean-label* **egg replacer**,
emulsifier, produced
by fermentation.

*Contains gluten.

MOA Q5 is a single ingredient that replaces egg in bakery, pasta and mayonnaise, while reducing sugar, stabilizing the emulsion, and keeping the label simple.

FUNCTIONAL INGREDIENT / EGG REPLACER / CLEAN LABEL* / E-471 ELIMINATOR

01

Egg replacer

Up to 100% substitution in pancakes, scones, bagels, pasta. 50% in cakes, muffins, brioche.

02

Emulsifier

Stabilizes emulsions in formulation. Allows elimination of emulsifiers such as E-471 from the label.

03

Sugar reduction

Enhances sweetness perception. Sugar reduction of up to 25% validated in bakery.

04

Moisture

High water holding in the crumb. Cakes stay moist with better finished texture.

APPLICATIONS & DOSAGE

Where Q5 replaces egg.

	APPLICATION	SUBSTITUTION	VALIDATED OUTCOME
	Mayonnaise	90%	Stabilizes emulsion at 90% egg substitution.
	Pancakes	50-100%	Standard process. No changes required.
	Scones	50-100%	Standard process. Good crumb.
	Bagels	50-100%	Standard process.
	Dry pasta	50-75%	Matches egg-pasta texture. Keep original hydration.
	Sponge cake	50%	5.7% egg-powder recipe. Sugar -25%.
	Muffins	50-100%	Up to 100% at 1.5% egg-powder. Sugar -5 to -10%.
	Milk bread / Brioche	50%	Standard process.

Q5 dosage depends on egg content of the original recipe. In mayonnaise: ~5.4% of total recipe weight (combined with xanthan).

Contact our team for application-specific dosage guidance.

REGULATORY SNAPSHOT

Ready for European and global markets



Not Novel Food (EU)

No approval process required. History of consumption pre-May 1997.



Non-GMO

Certificate available on request.



*Allergen: contains gluten

Declare accordingly on finished product label.



Label declaration

"Yeast" or "inactive yeast".
Simple, familiar, clean.



Regulatory compliance

Reg. (EC) No 178/2002 & Reg. (EC) No 852/2004.



Test MOA Q5 in your formulation.

Request a sample or dosage guidance. Our team works directly with R&D and formulation teams.