

ZERO EGG IS EASY TO USE

Liquify powder as directed. Ready in minutes.

STEP 1

Combine Zero Egg powder, cold water and oil as directed.

STEP 2

Mix in a food processor for 20 seconds, scrape sides and mix again.

STEP 3

For best results, rest in the fridge for 20 minutes before use.



TOAD IN THE HOLE

ZERO EGG & SALMON SCRAMBLE



WATCH THE HOW TO VIDEO



GIVE US A CALL ON
01923 249 714

EASY ON THE PLANET TOO

ENVIRONMENTAL IMPACT ZERO EGG VS. ORDINARY EGG*



93% LESS WATER



92% LESS LAND



59% FEWER GHG EMISSIONS



93% LESS ENERGY

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THE EGG FOR EVERYONE

Amazingly made from plants!



FIND OUT MORE AT VEGEXP.CO.UK/ZERO-EGG

CRAFTED FOR CHEFS, POWERED BY PLANTS.

The all-purpose egg that bakes, scrambles, thickens, binds, spreads, and fluffs.

A plant-based egg that will delight food lovers and chefs alike. The same look, taste and texture as ordinary eggs, made from a unique blend of healthy plant proteins. Now available for every menu. Even yours!

Low Fat • No Cholesterol
Low Calorie • Vegan
Gluten Free • Non-GMO
Dairy Free • Kosher

Find out more at
vegexp.co.uk/zero-egg

ZERO EGG CLASSIC

1kg • ZEREGGCL  

Real taste, flavour, texture.
Crafted from plant proteins to work like an ordinary egg in any recipe.

EASY

Simply mix the powder with water and oil. Ready to use in 2 minutes!

CONSISTENT

Get the same results every time.

RELIABLE

Stable supply chain, 1-year shelf-life, easy to store and handle.

COST-EFFECTIVE

High yield - equivalent to **86 eggs** per pound! Comparable to the cost of free range catering eggs.

INGREDIENTS:

Soy Protein Isolate, Pea Flour, Cellulose Fibers, Dried Yeast, Gellan Gum, Modified Cellulose, Chickpea Protein Powder, Salt, Sugar, Agar-Agar, Potato Protein Powder, Turmeric extract

Contains Soy



 Vegan  Free from Gluten



ZERO EGG BAKING

1kg • ZEREGGBA  

Real taste, flavour, texture.
Crafted from plant proteins to work like an ordinary egg in any baking recipe.

EASY

Simply mix the powder with water. Ready to use in 2 minutes!

CONSISTENT

Formulated for baking, with emulsifiers and stabilizers for perfect texture, every time.

RELIABLE

Stable supply chain, 1-year shelf-life, easy to store and handle.

COST-EFFECTIVE

High yield - equivalent to **130 eggs** per pound! Comparable to the cost of free range catering eggs.



FIND OUT MORE ONLINE



Order today on
01923 249714

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*Zero Egg vs conventional eggs comparative analysis: Life Cycle Assessment by Sher Consulting & Training Ltd (2019)