



Egg reduction & Replacement

Course program

Monday:

9.00h	Welcome and Introductions
9.30h	General product classifications <ul style="list-style-type: none"><input checked="" type="checkbox"/> Process<input checked="" type="checkbox"/> Proportions<input checked="" type="checkbox"/> Ingredients
10.00h	Egg and functionalities
10.30h	Coffee Break
11.00h	Reduction strategies <ul style="list-style-type: none"><input checked="" type="checkbox"/> enzymes
11.30h	Practical session: Egg reduction in cupcake
13.00h	Lunch
14.00h	Practical session: Egg reduction in cupcake and foamcake
16.30h	Evaluation of the day
17.00h	End

Tuesday:

9.00h	Vegan vs Vegetarian
10.00h	Role of milk in baking
10.30h	Coffee break
11.00h	Reduction and preplacement: Starch and flours
12.30h	Lunch
13.30h	Practical session: Egg free
17.00h	End of day 2

Wednesday:

9.00h	Evaluation day 2
9.30h	Reduction and replacement: Protein sources
10.30h	Coffee break
11.00h	Reduction and replacement: Fibres and Hydrocolloids
12.30h	Lunch
13.30h	Practical session: Vegan
16.30h	Toolbox creation
17.00h	Course evaluation