

EGG SUBSTITUTE AND METHOD FOR PRODUCING EGG SUBSTITUTE

Abstract

An object of the present invention is to provide a substitute food for a baked egg food, which is excellent in flavor and texture, and to provide an egg substitute that enables production of the substitute food. It is found that use of a blend of water, a protein material, an oil and/or fat, and specific gelling agents as an egg substitute enables production of a baked egg food excelling in flavor and texture.