

Advantages of Powdered Scrambled Eggs

- Easy to prepare: just add water, mix, and it's ready!
- Cholesterol-free
- High in protein, low in fat
- Long shelf life without refrigeration (12 months)
- Easy to transport and store
- Ideal for households, camping, foodservice and restaurants
- Pasteurized – salmonella free

Equivalency

- 0,02 pounds of powder (1 scoop) + 0,08 pounds of water = 1 fresh egg



Recommended uses

- Instant scrambled eggs
- Wraps or burritos
- Quiches, savory pies, and empanadas
- Pancake, waffle or protein shake mixes

Make it easy. Make it nutritious. Make it with BT Foods.

BT Foods

At BT Foods, we develop innovative and sustainable food solutions designed to simplify people's lives, maintaining quality, taste and food safety.

We have over 14 years of experience in the development of powdered egg, egg white, and egg yolk. We specialize in creating versatile, nutritious and high-standard products for the food industry and everyday consumption.

Our powdered scrambled egg reflects BT Foods' passion for innovation: convenient, cholesterol-free, high in protein and made under strict quality standards. Ideal for homemade recipes, professional cooking, and institutional foodservice.

In our HACCP-certified facility we offer developments, escalation, and contract manufacturing of powdered and liquid products, working alongside with brands, entrepreneurs and companies seeking for smart and efficient solutions.



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Powdered Scrambled Eggs!

MAKE YOUR RECIPES EASIER





Homemade Flan

Ingredients:

- 2 scoops of Powdered Scrambled Egg
- 2 cups of milk
- 1 cup of sugar
- 1 teaspoon of vanilla

Instructions:

Mix all ingredients until powder is fully dissolved. Pour into a caramel-coated flan mold and bake in a water bath for 60 minutes at moderate temperature.



Bread Pudding

Ingredients:

- 2 scoops of Powdered Scrambled Egg
- 1/2 kg of bread soaked in milk
- 1 cup of sugar
- 1 teaspoon of vanilla

Instructions:

Mix all ingredients until powder is fully dissolved. Pour into a caramel-coated flan mold and bake in a water bath for 30 minutes at moderate temperature.



Scrambled Eggs

For 2 Scrambled Eggs

Ingredients:

- 2 scoops of Powdered Scrambled Egg
- 1/3 cup of water
- Salt and pepper to taste

Instructions:

Mix all ingredients until powder is fully dissolved. Pour mixture into a preheated, greased or buttered pan. Cook slowly, stirring with a spatula.



Delicious & Easy Recipes!

Spanish Potato Omelette



Ingredients:

- 2 scoops of Powdered Scrambled Egg
- 1/2 tablespoon of cornstarch
- 1 cup of water
- 3 medium size cooked potatoes, diced
- Salt, garlic, onion, and pepper to taste

Instructions:

Mix all ingredients until powder is fully dissolved. Cook over medium heat in a pan, 2-3 minutes per side. Use a plate to help flip the omelette.

Vanilla Cake

Ingredients:

- 3 scoops of Powdered Scrambled Egg
- 1 cup of sugar
- 1 1/4 cups of flour
- 1 1/2 tablespoons of baking powder
- 3 tablespoons of cornstarch
- 1 cup of milk
- 1/2 cup of oil

Instructions:

Mix all ingredients using a mixer. Pour the mixture into a greased cake pan and bake in a preheated oven for 45 minutes at 180°C (356°F).



Omelette

Ingredients:

- 3 scoops of Powdered Scrambled Egg
- 1/2 cup of water
- 1/2 cup of vegetables, ham, or cheese of choice
- Salt and pepper to taste

Instructions:

Mix the ingredients until the powder is fully dissolved. Pour into a preheated, greased or buttered pan. Cook over low heat for 10 minutes. Carefully fold the omelet in half and cook until golden on both sides.

Pancakes

Ingredients:

- 1 scoop of Powdered Scrambled Egg
- 1 cup of flour
- 1 1/2 cups of milk

Instructions:

Mix the ingredients until the powder is fully dissolved. Pour into a hot pan and cook on both sides until golden.



Waffles

Ingredients:

- 2 scoops of Powdered Scrambled Egg
- 2 cups of milk
- 2 cups of flour
- 1/2 cup of butter
- 3 teaspoons of baking powder
- 1/2 teaspoon of salt

Instructions:

Mix the ingredients until the powder is fully dissolved. Pour into a hot, greased waffle maker and close for 5 minutes or until golden.



Zucchini Soufflé

Ingredients:

- 3 scoops of Powdered Scrambled Egg
- 1/2 cup of water
- 1 cup of sliced zucchini
- 1/2 cup of vegetables, ham, or cheese of choice
- 2 tablespoons of flour
- Salt, pepper, and nutmeg to taste

Instructions:

Dissolve the powder in water, then add the zucchini, cheese, flour, and seasonings. Mix until well combined. Pour into a greased baking dish and bake at 180°C (356°F) for 20-25 minutes or until golden brown.