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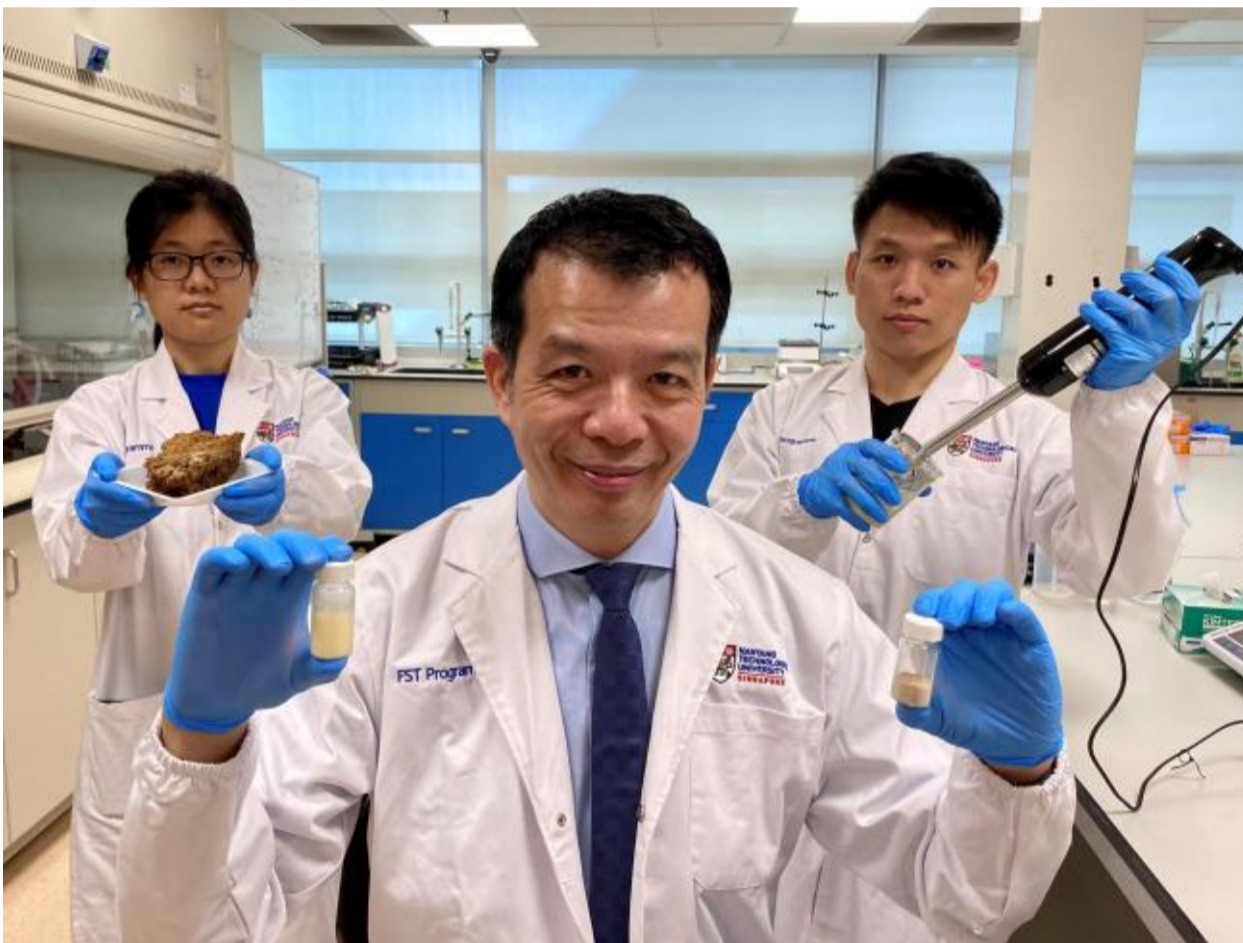
NEWS

29th December

Scientists invent a plant product to replace dairy and eggs



By [Gordon Davidson](#)
News & Online Editor



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OVERCOME with emulsion – PhD student Ms Chin Yi Ling from the Food Science and Technology programme, FST programme director Professor William Chen, and Research Fellow Dr Josh Chai

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IF THERE is one animal product that vegans mourn the lack of above all else, it is eggs.

Aside from their taste, and high-protein nutritional excellence, eggs are unsurpassed **MOST READ** binding and emulsifying agent in the preparation of a variety of popular foods, and without them, people sticking to a non-animal diet can find their options limited.

However, a team of scientists from Nanyang Technological University, in Singapore, now claims to have developed a plant-based emulsifier that is not only rich in protein and antioxidants, but has the necessary properties to replace eggs or dairy in staple foods such as mayonnaise, salad dressings, and whipped cream, helping stabilise a combination of two liquids that do not mix easily, such as oil and water.

The NTU-made emulsifier is made by fermenting brewers' spent grain, a by-product of the beer-making industry.

Due to the emulsifier's properties, the team also hopes to explore pharmaceutical and cosmetic uses for it in products such as topical creams, lipsticks, and more.