



## Indian Trend toward Eggless Baked Goods Lays a Golden Egg for Soy

The American Institute of Baking (AIB) and ASA-IM Asia Subcontinent conducted special joint workshops on “Baking with Soy” at five different locations throughout India. These workshops, coordinated by consultant Raj Kapoor, highlighted the nutritional and economic benefits of soy use in baking. Participants learned the basic of baking with soy including physical dough properties, baked product quality, technical specifications of soy ingredients and health claims associated with these products.

Consultants, including a number of doctors, gave presentations and conducted cooking demonstrations. Products covered included soy supplemented bread, cakes and other bakery products. The participants learned how to make their own formulations in various products of their interest and baked products for evaluation. Various strategies to prepare the baking and soy industry for the trend toward healthy bakery products were discussed.

In India, demand for eggless bakery products continues to grow. Hence, bakers want to learn how to create eggless cakes and muffins using, using lechithinated soy flour formulated recipes.



*Caption: Seminar participants follow a demonstration and then enjoy the fruits of their labor.*



*The activities of the U.S. Soybean Export Council to expand international markets for U.S. soybeans and soy products are made possible by producer checkoff dollars invested by the United Soybean Board and various State Soybean Councils, support from cooperating industry, and through the American Soybean Association's investment of cost-share funding provided by USDA's Foreign Agricultural Service.*