

INTRODUCING THE VEGG! - A Vegan Egg Yolk

Review by Erica Meier
Compassion Over Killing



A brand new incredible, edible egg-free product has just hit the market, making vegan eating even easier and tastier than ever before. **The Vegg is a versatile egg yolk replacer** that can be used (instead of eggs) in a wide range of recipes, and you can even use it straight as a liquid “yolk” for dipping toast. In fact, it looks, smells, and even tastes like eggs – but without all the cruelty.

Using The Vegg, now you can easily whip up “egg” noodles, French toast, custard, pan frittata, Hollandaise sauce, and so much more. It’s also ideal as a liquid base when breading foods for frying.

The Vegg is all-vegan, which is great news for the more than [250 million egg-laying hens in the US](#), most of whom spend their lives intensively confined inside barren wire cages. And since it’s made using 100% plant-based ingredients -- fortified nutritional yeast (dry yeast, niacin, pyridoxine hydrochloride, riboflavin, thiamin hydrochloride, folic acid, B12), sodium alginate, black sea salt, beta carotene -- it’s also 100% cholesterol-free, which makes it heart-healthy, too.



Plus, every time you buy The Vegg, you can have an even greater positive impact because **10% of sales will be donated to Compassion Over Killing.**

[March 1, 2012]

THE VEGG Facebook Page

http://www.facebook.com/pages/The-Vegg/153553571377777?ref=tn_tnmn

THE VEGG Website (International Locations, Recipes, Packaging Label and Tips)

www.thevegg.com

“The Vegg is amazing! It looks, tastes, and feels just like an egg yolk.” – Karen Davis, United Poultry Concerns

To learn more about The Vegg – the World’s First Vegan Egg Yolk! – and how & where to purchase it, click on: <http://www.thevegg.com/>

Don’t Just Switch from Beef to Chicken. Get The Vegan Vegg Yolk into Your Kitchen!

