



## **JUST Egg in 100 Words**

At Eat Just, we're creating an entirely new category by challenging the assumption that an egg must come from an animal. Made entirely from plants, JUST Egg is cholesterol-free and uses less water and carbon emissions than conventional eggs. It scrambles, folds, bakes, and can even sous vide. Launched in 2019, JUST Egg has become the fastest growing egg brand and the fastest-growing plant-based protein in the U.S. Our consumers tend to be younger, well educated, and diverse. Most are choosing JUST Egg because they believe an egg from a plant is healthier. Cheers to challenging assumptions.

## **Why has Eat Just partnered with Michael Foods?**

We're proud to announce that Michael Foods, a subsidiary of Post Holdings and the largest supplier of eggs to restaurants and other foodservice locations (e.g., schools, stadiums, hospitals, large chains) will be manufacturing and distributing JUST Egg in the United States.

Michael Foods has 14 manufacturing facilities across the country, an unrivaled sales and distribution infrastructure, and is a company committed to innovation. We think our partnership will serve as a model for how young companies and 100-year-old companies can combine the best of themselves to build a food system that we'll be proud to leave to our great-grandkids.

## **What is JUST Egg made of?**

The primary ingredient is the mung bean, a legume that's been in the food system for over 4,000 years and is consumed all over the world.

## **How is JUST Egg healthy?**

JUST Egg is free of cholesterol, low in saturated fat, and packed with as much protein as many animal and plant proteins.

## **How is JUST Egg sustainable?**

JUST Egg uses 98% less water, has a 93% smaller carbon footprint, and uses 86% less land than conventional animal sources. It is one of the most sustainable protein sources on the planet. For more information, read our [Impact Report here](#).

## **Is JUST Egg overly processed?**

The process of making JUST Egg is similar to the process of turning beans into your morning coffee. First, Eat Just works with farmers to grow mung beans. Then, Eat Just mills them into flour and separates the most essential part to JUST Egg, the rich protein. Water, oil, and other minor ingredients are added for the final touches.

## **Does JUST Egg work in baking?**

In muffins, cookies, and denser cakes, JUST Egg works great. In light, airy cakes, the egg is the better bet.

## **What allergens are present in JUST Egg?**

Please refer to our allergen information chart for a full breakdown of what allergens are present in our facilities and shared lines.

## **Is JUST Egg Kosher?**

JUST Egg is Kosher certified by the Orthodox Union. JUST Egg Folded is not.

## **How long can JUST Egg be held for?**

To ensure the highest quality product, JUST Egg should be held in a heating pan for a maximum of 30 minutes.

## **How long can JUST Egg Folded be held for?**

To ensure the highest quality product, JUST Egg Folded should be held for a maximum of 2 hours.

## **How long does JUST Egg last once open?**

The product should be used within 5 days of opening.

## **What's the meaning behind "just" in JUST Egg?**

"Just" (defined) is free of anything unnecessary. It's the simplest approach. It is about justice and fairness in all things, especially in how our global food system should be built for the future.

## **What distributors carry JUST Egg?**

We're glad you asked. Use our [Distributor Lookup tool](#) for all distributors currently carrying JUST Egg.