



BAKELS BALEC LACTO ALBUMEN

OVERVIEW

Powdered whole egg substitute used to replace 25-100% of egg requirement in breads and cakes.

USAGE

Mix 1 part Balec powder with 5 parts water to make Balec solution.

INGREDIENTS

Non Fat Milk Solid, Starch, Thickeners (E466, E415), Acidity regulators (E330, E452), Leavening agent (E500), Salt, Artificial coloring (E102, E124)

PACKAGING

Code	Size	Type	Palletisation
3202-05	5 KG	Bag	

ADDITIONAL INFORMATION

Halal-certified



STORAGE

Cool, clean and dry area



SHELF LIFE

365 days



TYPE

Free flowing fine powder



ALLERGENS

Milk, Maize, Sulphites



CATEGORY

Cake Lines, Egg Substitute



FINISHED PRODUCT

Breads, Cakes, Cookies, Cupcakes



BRANDS

Bakels