

PRODUCT INFORMATION

Code: 3202-05

Issue No. 1

Date revised: August 2015

Product Name : Balec Lacto Albumen

Product Description: Powdered whole egg substitute used to replace

25-100% of egg requirement in breads and

cakes

Ingredient Declaration: Non-fat milk solid, starch, thickeners

(E466, E415), acidity regulators (E330, E452), leavening agent (E500), salt, artificial coloring

(E102, E124)

Recommended Usage : Mix 1 part Balec Lacto Albumen powder with 5

parts water to make Balec solution.

Allergens: Milk, maize, sulfites

Packing : Available in 5kg laminated bag with PE liner

Storage: Store in a cool, dry and clean area. Keep

bags tightly closed during storage

Shelf life : Twelve (12) months when stored as

recommended

All ingredients for this product comply with Philippine food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

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