



BALEC

OVERVIEW

A milk-based egg extender for sponges and cakes. Reduces cost and can be used as a substitute for up to 20% of egg.

INGREDIENTS

Milk Solids, Wheat starch, Vegetable gum (412), Mineral Salts (452, 500), Acidity regulator (330), Salt

PACKAGING

Code	Size	Type	Palletisation
325001	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	1,450.00
Protein (g)	15.50
Fat- Total g	0.80
Fat - Saturated g	0.60
Carbohydrate (g)	66.40
Carbohydrate-Sugars g	39.20
Dietary Fibre g	4.40
Sodium mg	1,770.00

METHOD

Group 1	
Ingredient	KG
Balec	1.000
Water	5.000
Total Weight: 6.000	

DESCRIPTION

BALEC SOLUTION - (Using Balec) Method: 1. Mix Balec with the water (1:5) and allow to soak for 15 minutes Notes: As a general guide, this solution can be used to replace 20% of the egg content in any recipe. Depending on the product being made.



STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.



SHELF LIFE

273 days



TYPE

Bag



ALLERGENS

Contains: wheat, gluten, milk, May be present due to shared equipment: egg, soy and sulphites



CATEGORY

Various Pastry Cooking Products



FINISHED PRODUCT

Balec