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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 325001 **Size** 15 KG **Type** Bag Palletisation



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NUTRITIONAL INFORMATION

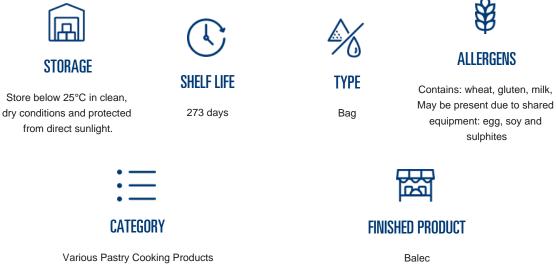
Туре	Value
Energy (Kcal)	1,450.00
Protein (g)	15.50
Fat- Total g	0.80
Fat - Saturated g	0.60
Carbohydrate (g)	66.40
Carbohydrate-Sugars g	39.20
Dietary Fibre g	4.40
Sodium mg	1,770.00

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.



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