



BALEC

OVERVIEW

BALEC is a product based on the albumen extracted from fresh milk. BALEC contains certain proteins essential in first class baked goods. Not only is BALEC easy to use but in combination with eggs it is the best way to secure the correct balance of proteins in any cake batter. All of these advantages are of course at reduced cost as BALEC is economical to use. BALEC is supplied as a powder with indefinite keeping qualities and can be used in either the powder or solution form to replace whole eggs. BALEC solution is prepared by dissolving 100g of BALEC Powder in 500g of Cold Water (1 part BALEC to 5 parts cold water). Short Pastry / Sweet Pastry / Biscuits. BALEC can be used in either powder or solution form to replace 100% of egg. Cake and Sponge. Use BALEC solution to replace up to 30% of Egg. BALEC is packed in a 15kg bag.

USAGE

BALEC solution or powder can be used to replace up to 30% eggs in cakes and sponges. In pastries and biscuits up to 100%.

INGREDIENTS

Whey Powder, Maize Starch, Skim Milk Powder, Stabiliser (412), Acidity Regulator(330,450), Salt, Raising Agent (500), Colour (100)

PACKAGING

Code	Size	Type	Palletisation
3250-50		Plastic Bag	

DESCRIPTION

1. A versatile egg extender and replacer for use in flour confectionery. 2. Balec can be used in solution form to replace whole eggs. 3. Balec solution is prepared by: 1. Dissolving 100g of Balec powder into 500g of cold water (1 part Balec to 5 parts water). 4. In cakes and sponges, replace up to 30% eggs with Balec solution. 5. In sweet/short pastry or biscuit: replace 100% eggs with Balec solution.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



ALLERGENS

Milk Products



CATEGORY

Cakes, Muffins & Slices, Milk & Egg Extenders



INGREDIENT FEATURES

Halal