



EMILKA BAKE

OVERVIEW

Emilka Bake is an economical specialised product to replace skimmed milk powder in baked goods.

BENEFITS INCLUDE:

- Maintains the advantages of milk powder in the baking.
- Minimises the volume and keeping variations possible with milk.
- Use Emilka Bake to replace liquid or as a weight-for-weight replacement for milk powder, in sponge and cake batters etc. Can also be used in savoury flans.

USAGE

100g Emilka Bake to 1000g water.

INGREDIENTS

Vegetarian Whey Powder (Milk), Soya Flour, Dextrose

PACKAGING

Code	Size	Type	Palletisation
365120	25 KG	Bag	40

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,580.00
Energy (Kcal)	374.00
Fat (g)	6.25
Fat (of which saturates)(g)	1.35
Carbohydrate (g)	62.41
Carbohydrate (of which sugars)(g)	60.28
Protein (g)	15.06
Fibre (g)	4.02
Salt (g)	0.31

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

360 days



TYPE

Powder



ALLERGENS

Milk, Soya



CATEGORY

Cake & Sponge Products, Milk Powder
& Egg Extenders



INGREDIENT FEATURES

Vegetarian



FINISHED PRODUCT

Cake, Sponge, Sweet Good