

Product Specification

Wednesday, 19 January 2022

Cakes, Muffins and Cookies - Miscellaneous Baking

03/20-I

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| Product Name: | BALEC | | | | | | | | | | | | | | | | | | |
| Product Code: | 3250 | | | | | | | | | | | | | | | | | | |
| Description: | Lacto albumen in powder form | | | | | | | | | | | | | | | | | | |
| Function: | A versatile egg extender and replacer for use in flour confectionery. | | | | | | | | | | | | | | | | | | |
| 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%. | | | | | | | | | | | | | | | | | | |
| Ingredient Listing: | Whey Powder, Maize Starch, Skim Milk Powder, Stabiliser (412), Acidity Regulator(330,450), Salt, Raising Agent (500), Colour (100). | | | | | | | | | | | | | | | | | | |
| Packaging: | 3250-50 Plastic bag 12 kg. | | | | | | | | | | | | | | | | | | |
| Shelf Life & Storage: | Cool, dry and dark conditions up to 12 months | | | | | | | | | | | | | | | | | | |
| Nutrition Information (per 100g): | <table><tr><td>Energy - kcal</td><td>343</td></tr><tr><td>Energy - kj</td><td>1440</td></tr><tr><td>Protein g</td><td>11.8</td></tr><tr><td>Fat - Total g</td><td>0.9</td></tr><tr><td>Fat - Saturated g</td><td>0.5</td></tr><tr><td>Carbohydrate - Total g</td><td>70.3</td></tr><tr><td>Carbohydrate - Sugar g</td><td>42.7</td></tr><tr><td>Dietary Fibre g</td><td>5.2</td></tr><tr><td>Sodium mg</td><td>1940</td></tr></table> | Energy - kcal | 343 | Energy - kj | 1440 | Protein g | 11.8 | Fat - Total g | 0.9 | Fat - Saturated g | 0.5 | Carbohydrate - Total g | 70.3 | Carbohydrate - Sugar g | 42.7 | Dietary Fibre g | 5.2 | Sodium mg | 1940 |
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| Sodium mg | 1940 | | | | | | | | | | | | | | | | | | |
| Allergens: | Milk Products | | | | | | | | | | | | | | | | | | |
| GMO Status: | Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations. | | | | | | | | | | | | | | | | | | |
| General: | <p>This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.</p> <p>Product manufactured on plant that handles wheat, soy, milk, egg, tree nut and seed products.</p> | | | | | | | | | | | | | | | | | | |