



Product Specification

Wednesday, 19 January 2022

Cakes, Muffins and Cookies - Miscellaneous Baking

03/20-I

Product Name: BALEC

Product Code: 3250

Information: 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.