



BAKERY & PASTRY

A UNIQUE INGREDIENT FOR LIGHT RECIPES

BONILAIT provides high quality fat-filled whey powder suitable for your bakery & pastry applications

	BONIGRASA 50 PA.H	BONIGRASA 55 PA.H
Base / Fat	Sweet whey / palm oil	Sweet whey / Palm oil
Fat (%) / Protein (%)	50 / 5.5	55 / 5
Value	Polyvalent product	High fat content

- ◆ Total or partial replacement of fat or milk
 - ◆ Suitable for the preparation of premixes and finished products
 - ◆ A wide range of BONIGRASA available and appropriate for many applications. Please contact our technical team for advices at export@bonilait.com

Recipes cards

SANDWICH LOAF

Ingredients:

Flour	51%
Water	19%
Eggs	13%
Sugar	6%
BONIGRASA 50 or 55 PA.H	6%
Fresh yeast	4%
Salt	1%

Recipe:

- Blend sugar, BONIGRASA 50 or 55 PA.H, salt and yeast together
- Add eggs and water then knead for 10min
- Add flour and let the dough rise for 1h
- Loosen and shape the dough and let rise for 1h
- Bake at 220-230°C for 35mn

PASTRY DOUGH

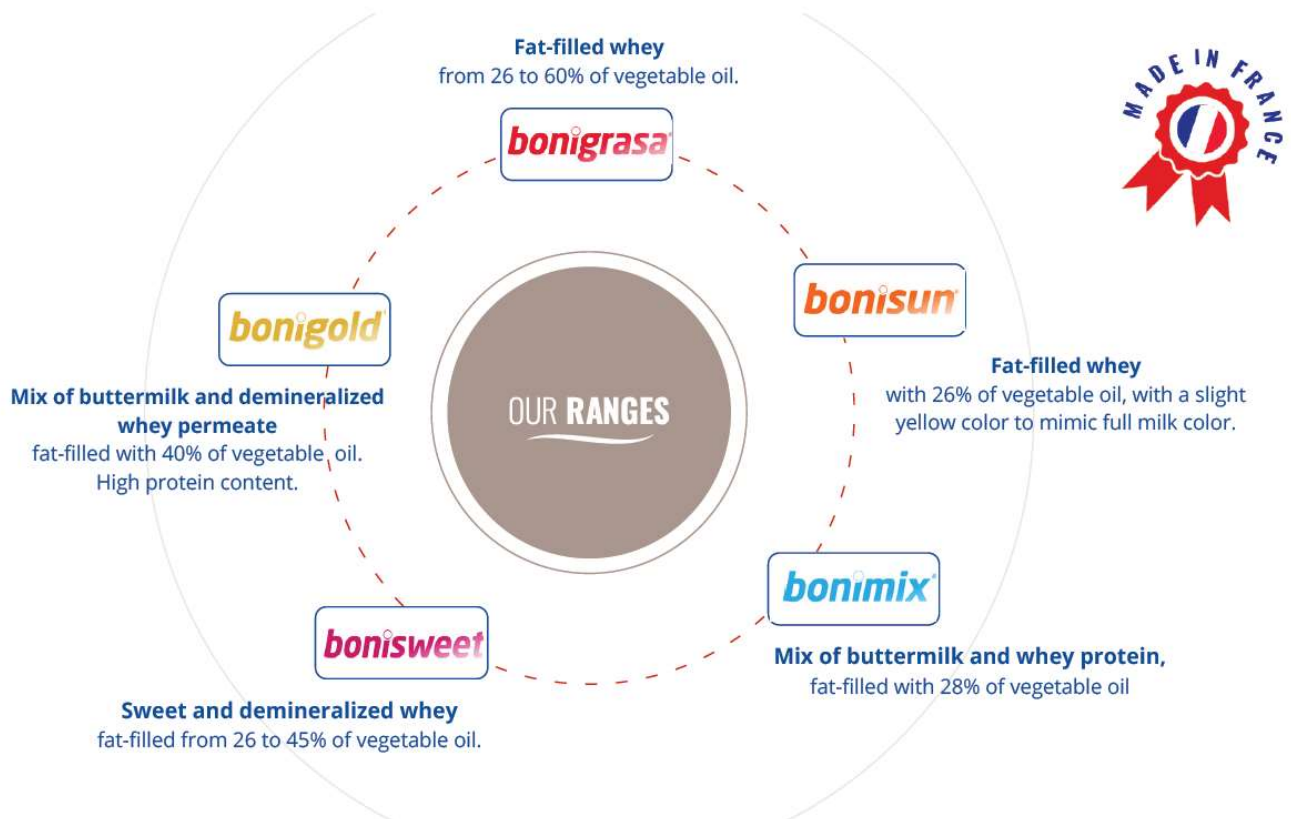
Ingredients:

Flour	45%
Icing sugar	23%
BONIGRASA 55 PA.H	18%
Eggs	10%
Water	4%

Recipe:

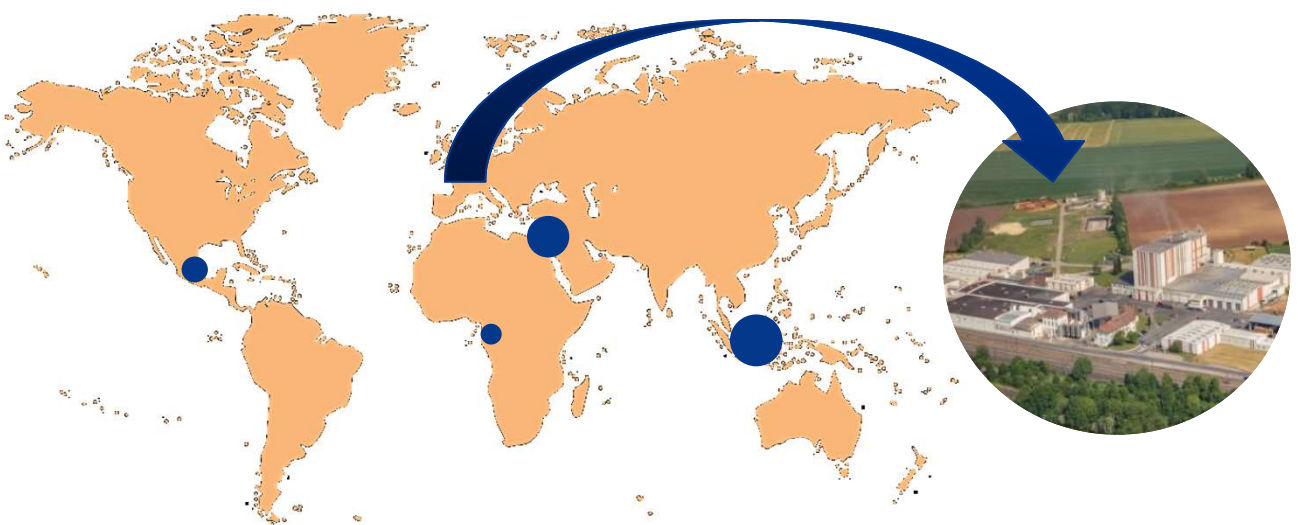
- Blend eggs, water, icing sugar and BONIGRASA 55 PA.H until white
- Add the flour and store at least 2h at 4°C
- Roll out the dough to a thickness of 2.5mm
- Bake at 180-200°C for 10min





PRODUCTS KEY POINTS:

- » Easy to handle, dose and to process
- » 2 in 1 fat and dairy protein
- » Emulsion facility
- » Good texture, no lumps



A company of the 1st French dairy cooperative group

