



BAKERY & PASTRY

A UNIQUE INGREDIENT FOR LIGHT RECIPES

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

BONIGRASA 55 PA.H	
Base / Fat	Sweet whey / Palm oil
Fat (%) / Protein (%)	55 / 5
Value	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 55 PA.H	6%
Fresh yeast	4%
Salt	1%

Recipe:

- Blend sugar, BONIGRASA, 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 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:

- The success of a functional “2 in 1” product: dairy product and fat
- Easy to use thanks to an excellent fluidity & stability
- Cost-effective solution as a milk and fat replacer
- No trans-fat (excepted natural one in milk fat)
- Easy to store (shelf life of 1 year at room temperature)

PRODUCTS SUITABLE FOR SEVERAL APPLICATIONS SUCH AS:



CREAMS & SAUCES



CAKE



CHOCOLATE



BISCUITS



ICE CREAM



DAIRY DRINKS

BONILAIT “YOUR PARTNER FOR SUCCESS”



MADE IN FRANCE

