



BISCUITS

A SIMPLE MIX FOR CRUNCHY RECIPES

BONILAIT provides high quality fat-filled whey powder suitable for your biscuits applications

	BONIGRASA 50 PA.H	BONIGRASA 60 PA.H
Base / Fat	Sweet whey / palm oil	Sweet whey / palm oil
Fat (%) / Protein (%)	50 / 5.5	60 / 4.4
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

COOKIES

Ingredients:

Flour	38%
Sugar	20.2%
BONIGRASA 50 PA.H	17.7%
Chocolate	12.6%
Eggs	8.8%
Baking agent	2.5%
Salt	0.2%

Recipe:

- Mix eggs, sugar and BONIGRASA 50 PA.H all together
- Add flour, baking agent and salt then coarsely blend
- Add chocolate chips
- Bake 10min at 180°C
- Serve cool for more crunch



CHOCOLATE FILLING

Ingredients:

Glucose syrup	30%
BONIGRASA 60 PA.H	30%
Cocoa powder	14.5%
Sugar	10.5%
Starch	10%
Water	5%

Recipe:

- Blend glucose syrup and BONIGRASA 60 PA.H all together
- Add cocoa powder, sugar, starch and water
- Blend for few minutes



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



DAIRY DRINKS



ICE CREAM



BAKERY & PASTRY

BONILAIT “YOUR PARTNER FOR SUCCESS”



MADE IN FRANCE

