

# CAKE

## A WIDE RANGE OF INGREDIENTS FOR FLUFFY RECIPES

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

	BONIGRASA 26 C.H	BONIGRASA 55 C.H	BONIGRASA 50 PA.H
Base / Fat	Sweet whey / Coconut oil	Sweet whey / Coconut oil	Sweet whey / Palm oil
Fat / Protein (%)	26 / 8	55 / 5	50 / 5,5
Value	Milk replacer	Milk & fat replacer Polyvalent product	Milk & fat replacer Polyvalent product

- 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

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Ingredients:	IVIOLI	-111/3
Flour	31%	Recipe:
Eggs	23%	- Dissolve BONIGRASA 50 PA.H in water.
Water	17.6%	- Beat eggs and add the BONIGRASA 50 PA.H solution.
BONIGRASA 50 PA.H	15%	- Add the flour with the baking agent, the salt and the sugar.
Brown sugar	12%	- Put the dough in small pan.
Baking powder	1%	- Bake at 180-200°C for 15 minutes.
Salt	0.4%	

## **PANCAKES**

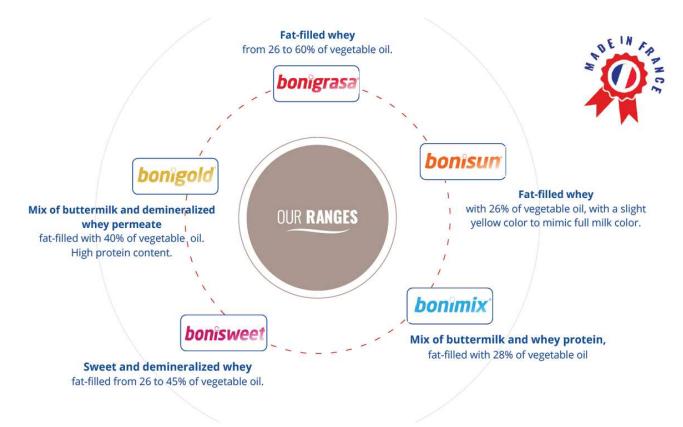
<u>Ingredients:</u>	
Water	35%
Flour	32%
Eggs	14.1%
BONIGRASA 55 C.H	13.5%
Sugar	4%
Baking powder	1.4%

#### Recipe:

- Blend BONIGRASA 55 C.H with flour, sugar and baking powder
- Add eggs and blend. Gradually add water.
- Let the dough for 15 minutes.
- Ready to cook in a pan. Serve with honey, mapel syrup, jam...



#### "YOUR PARTNER FOR SUCCESS"



### **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

