



CREAMS & SAUCES

YOUR BEST PARTNER FOR BOTH SWEET AND SAVOURY DISHES

BONILAIT provides high quality fat-filled whey powder suitable for your creams & sauces applications

	BONIGRASA 35 PAC30.H	BONIGRASA 55 C.H
Base / Fat	Sweet whey / Mix palm-coconut oil	Sweet whey / Coconut oil
Fat (%) / Protein (%)	35 / 7	55 / 5
Value	Mix of fat	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

BECHAMEL SAUCE

Ingredients:

Water	66%
Flour	27%
BONIGRASA 35 PAC30.H	7%

Recipe:

- Blend BONIGRASA and flour
- Add warm water (40-50°C)
- Heat and blend until desired consistency

CUSTARD CREAM

Ingredients:

Water	55.5%
Sugar	16%
Eggs	12%
BONIGRASA 55 C.H	11%
Starch	5.5%

Recipe:

- Blend sugar and starch with eggs
- Dissolve BONIGRASA in warm water (40-50°C)
- Gradually add BONIGRASA solution in the eggs one
- Heat and blend until desired consistency





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:



CHOCOLATE



BAKERY & PASTRY



CAKE



BISCUITS



ICE CREAM



DAIRY DRINKS

BONILAIT “YOUR PARTNER FOR SUCCESS”



MADE IN FRANCE

