



GOLDEN COLOR ON PASTRIES & BAKERIES

YOUR FOOD INGREDIENT FOR SUNNY RECIPES

BONILAIT provides an alternative to egg proteins to produce a golden colour to your bakeries & pastries

BONIGOLD 40/16 CzC	
Base / Fat	Buttermilk / demineralized whey permeate / rapeseed and coconut oil
Fat (%) / Protein (%)	38 / 15
Value	An alternative to egg proteins

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

Recipe card

GOLDEN GLAZE

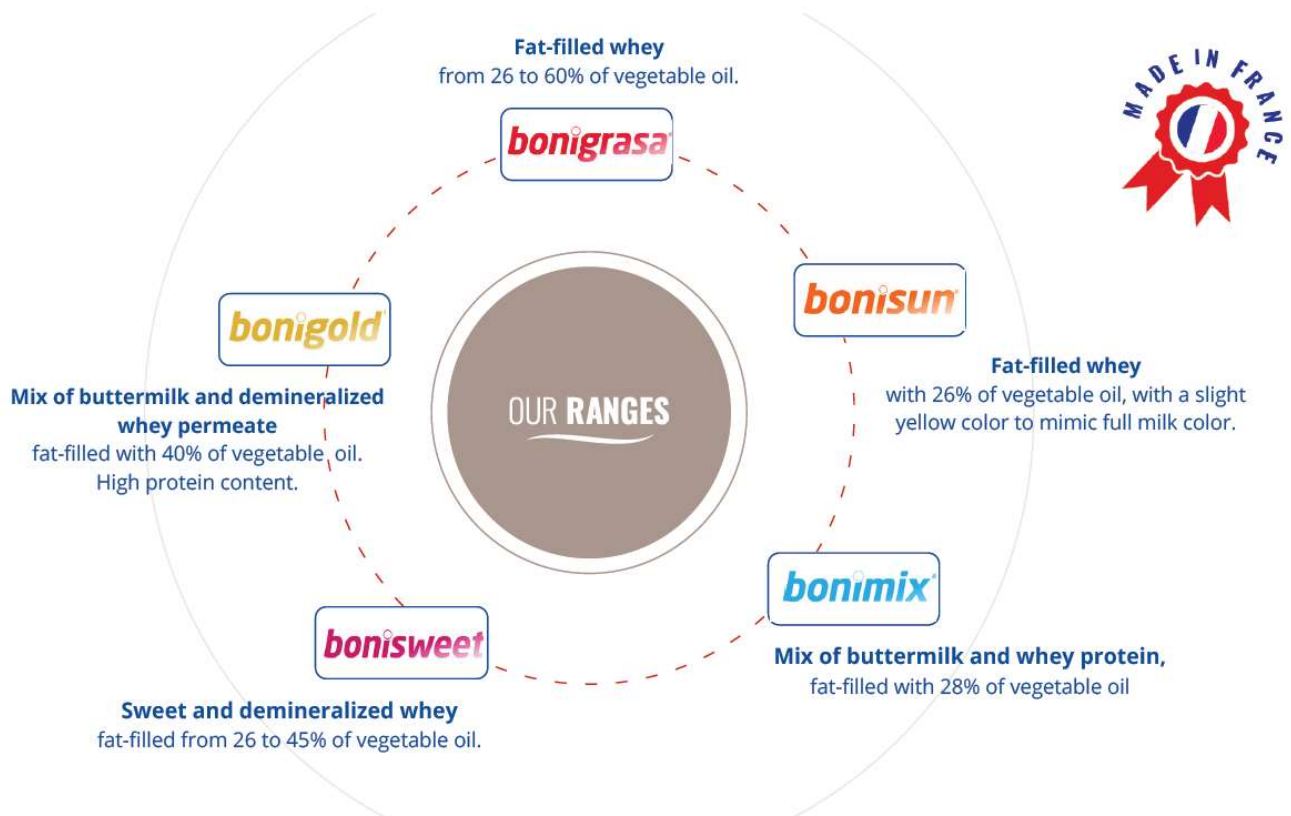
Ingredients:

BONIGOLD 40/16 CzC
Water at room temperature

30gr
100ml

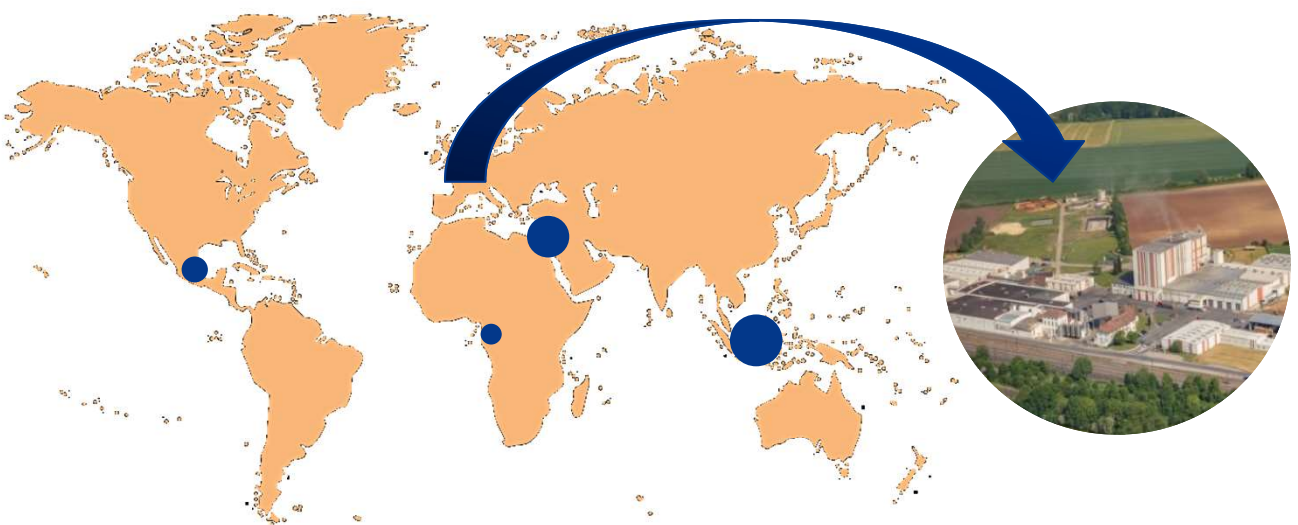
Recipe:

- Dissolve BONIGOLD 40/16 CzC 1 minute under gently stirring
- Apply the glaze using a cooking brush on the dough or spray it on your pastries using a vaporizer.
- Let it cook for 20 min at 180°C



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

