



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 Cz	
Base / Fat	Sweet whey / Rapeseed oil
Fat (%) / Protein (%)	40 / 16
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 Cz 30gr
Water at room temperature 100ml

Recipe:

- Dissolve BONIGOLD 1 minute under gently stirring
- Apply the glaze using a cooking brush on the dough
- Let it cook for 20 min at 180°C



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



BAKERY & PASTRY



COFFEE WHITENER

BONILAIT “YOUR PARTNER FOR SUCCESS”



MADE IN FRANCE