



## EMILKA BAKE

### OVERVIEW

Emilka Bake is an economical specialised product to replace skimmed milk powder in baked goods.

### BENEFITS INCLUDE:

- Maintains the advantages of milk powder in the baking.
- Minimises the volume and keeping variations possible with milk.
- Use Emilka Bake to replace liquid or as a weight-for-weight replacement for milk powder, in sponge and cake batters etc. Can also be used in savoury flans.

### USAGE

100g Emilka Bake to 1000g water.

### INGREDIENTS

Vegetarian Whey Powder (Milk), Soya Flour, Dextrose

## PACKAGING

Code	Size	Type	Palletisation
365120	25kg	Bag	40

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,568.00
Energy (Kcal)	371.00
Fat (g)	5.75
Fat (of which saturates)(g)	1.27
Available Carbohydrate (g)	63.38
Carbohydrate (of which sugars)(g)	60.59
Protein (g)	14.79
Fibre (g)	3.33
Salt (g)	0.32

## ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



### STORAGE

Cool and dry conditions



### SHELF LIFE

360 days



### TYPE

Powder



### ALLERGENS

Milk, Soya



### CATEGORY

Cake & Sponge Ingredients, Milk  
Powder & Egg Extenders



### INGREDIENT FEATURES

Vegetarian



### FINISHED PRODUCT

Cake, Sponge, Sweet Good



### FUNCTION

Egg replacement, Reduce recipe cost