

Red Star® Angel Cream



DESCRIPTION

Red Star® Angel Cream is a mixture designated especially for use in Angel Food and other foam cake production where it replaces Cream of Tartar.

ADVANTAGES

1. Red Star® Angel Cream controls the pH of egg whites more effectively than Cream of Tartar.
2. Resulting in increased volume and more uniform texture of the finished Angel Food Cake.

RECOMMENDED USAGE

Angel Cream is formulated for a specific function, it should not be used with a soda to form a baking powder. Red Star® Angel Cream is for use in Angel Food and other foam cake production and takes the place of Cream of Tartar.

APPROVALS

Red Star® Angel Cream is certified Kosher Pareve.

PACKAGING

Red Star® Angel Cream product number 14500 is packed in one 50 lb Kraft w/poly bag.

Cartons/Pallet: 40

Layers/Pallet: 8/5

Red Star® Angel Cream product number 14610 is packed in 6-5 lb Canisters/Case

Cartons/Pallet: 50

Layers/Pallet: 5/10

STORAGE

Red Star® Angel Cream unopened has a shelf life of 24 months if stored in cool, dry conditions.

TECHNICAL SUPPORT

Red Star® gives you the broadest line of Allied Products in the baking industry and backs them with an experienced technical staff. Our bakers Hotline is available for your questions: (414) 615-4094.

For additional information, to request samples or to place an order, contact:

Lesaffre Yeast Corporation
7475 West Main Street
Milwaukee, WI 53214

Phone (877) 677-7000

Fax (414) 615-4003

VISIT OUR NEW WEBSITE

www.lesaffreyeastcorp.com

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