

Red Star® Replacit Mlk® Bread



DESCRIPTION

Red Star® Replacit Mlk® Bread is a non-fat dry milk replacer.

ADVANTAGES

1. Can be added directly to mix.
2. Improves grain textures, crumb color, flavor and volume.

RECOMMENDED USAGE

1. Use Red Star® Replacit Mlk® Bread in place of non-fat dry milk on a pound for pound basis. No adjustments, formula changes or make-up procedures are necessary.
2. Can be used in any yeast-raised bakery formula calling for dry milk, including breads, buns and sweet doughs.

Not recommended for drinking.

INGREDIENTS

Soy Flour and Whey (milk).
Allergens: soy and milk.

APPROVALS

Red Star® Replacit Mlk® Bread is certified Kosher Dairy.

PACKAGING

50 lb. multi-wall bags

- Bags/Pallet: 40
- Layers/Bags: 8/5

Product Code 38300

Julian Date Coded

STORAGE

Store at room temperature.

Product will keep up to 12 months from coding date.

TECHNICAL SUPPORT

Lesaffre gives you the broadest line of baking products in the baking industry and backs it 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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