

Red Star® Replacit Mlk® Cake



DESCRIPTION

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

ADVANTAGES

1. Can be added directly to mix.
2. Improves volume and texture of cakes.
3. White and yellow cakes will have a slightly more golden crust. Chocolate cake will exhibit a darker, richer crumb color.

RECOMMENDED USAGE

1. Use Red Star® Replacit Mlk® Cake in place of non-fat dry milk on a pound for pound basis. No need to adjust formulas or make-up procedures.
2. Can be used in any bakery formula calling for dry milk including cake, cookies and other similar applications. Functions equally well in rolls, breads and buns.

Not recommended for drinking.

INGREDIENTS

Whey, corn flour, sodium caseinate (milk).
Allergens: milk products.

APPROVALS

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

PACKAGING

- 50 lb. multi-wall bags
- Bags/Pallet: 40
 - Layers/Bags: 8/5

Product Code 38100

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 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:

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