



DAIRY BAKE[®] – Milk Replacer Blend

Code 415

PRODUCT DESCRIPTION

A yellow to cream color blend of sweet whey, NFDM and soy flour with a pleasant milky flavor and aroma.

FUNCTIONALITY

Dairy Bake[®] is an economical replacement for NFDM and other milk replacer blends, providing the same excellent water absorption as NFDM. Superior crust color and browning are the result of the sugar-protein reaction of Dairy Bake during baking. Since it is approximately 52% lactose, this reaction is enhanced without adding sweetness. It reduces the toughening action of doughs and batters, resulting in smoother textures, easier mixing and less equipment wear. In some applications, shelf life will be lengthened since lactose is not fermented by yeast. Flavors are enhanced and baked goods receive full dairy product richness.

TYPICAL APPLICATIONS

Yeast-leavened products: Improves flavor and aroma while extending shelf life. **Cakes:** Improves crumb color and texture, and extends shelf life. **Icings, fillings and crèmes:** Provides mild creamy flavor, and reduces sweetness and sugar crystallization. **Cookies:** Improves color and flavor, and helps retain moisture, extending shelf life.

STORAGE CONDITIONS

Dry/ambient conditions are recommended. Store less than 75% relative humidity. Do not store under refrigeration.

RE-EVALUATION DATE

Twelve months from date of manufacture.

TECHNICAL DATA

Ingredient Listing: Whey, Nonfat Dry Milk, Soy Flour

Physical Analysis	Typical	Specification
Protein (Nx6.38)%	26.4	
Fat %	1.0	1.5 (max)
Minerals %	7.6	
Moisture %	5.0	5.2 (max)
Total Carbohydrate %	60.0	

Microbiological Standards

Std Plate Count cfu/g	3,000	50,000 (max)
Coliform Count cfu/g	<10	100 (max)
E. coli	Negative	Negative
Salmonella	Negative	Negative

Food Energy

K Cal/100g	350
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Mineral Analysis

Calcium mg/100g	700
Phosphorus mg/100g	800
Potassium mg/100g	2,040
Sodium mg/100g	540

Vitamin Analysis

Thiamine mg/100g	0.6
Riboflavin mg/100g	1.5
Niacin mg/100g	1.2

Physical Characteristics

Appearance	Free from lumps that do not break up under slight pressure
Flavor	Free from any foreign flavors and odors
Extraneous matter	Free from extraneous matter

Allergen Classification

Dairy product – contains milk and whey proteins, lactose, and soy proteins.