



## BAKER'S SPECIAL™ – Milk Replacer Blend

### Code 425

#### PRODUCT DESCRIPTION

Bakers Special™ is a mild-flavored blend of sweet whey, soy flour and buttermilk with a creamy, light yellow color.

#### FUNCTIONALITY

Baker's Special has good water absorption properties with enhanced flavor and emulsification provided by buttermilk. Superior crust color and browning are the result of the sugar-protein reaction of Baker's Special during baking. Since it is approximately 48% 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. Baker's Special is an economical replacement for NFDM and other milk replacer blends.

#### 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, Soy Flour, Buttermilk

Physical Analysis	Typical	Specification
Protein (Nx6.38)%	25.0	
Lactose %	48.0	
Fat %	1.3	1.5 (max)
Minerals %	7.4	
Moisture %	5.2	5.3 (max)

#### Microbiological Standards

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

#### Food Energy

K Cal/100g	360
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#### Mineral Analysis

Calcium mg/100g	600
Phosphorus mg/100g	700
Potassium mg/100g	2,300
Sodium mg/100g	600
Magnesium mg/100g	180

#### Vitamin Analysis

Thiamine mg/100g	0.6
Riboflavin mg/100g	1.4
Niacin mg/100g	1.3

#### 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.