

**Product Specification**

Sunday, 12 May 2024

Cakes, Muffins and Cookies - Miscellaneous Baking**03/20-I**

<b>Product Name:</b>	<b>BALEC</b>		
<b>Product Code:</b>	<b>3250</b>		
<b>Description:</b>	Lacto albumen in powder form		
<b>Function:</b>	A versatile egg extender and replacer for use in flour confectionery.		
<b>Usage:</b>	Balec solution or powder can be used to replace up to 30% eggs in cakes and sponges. In pastries and biscuits up to 100%.		
<b>Ingredient Listing:</b>	Whey Powder ( <b>Milk</b> ), Maize Starch, Skim <b>Milk</b> Powder, Stabiliser (412), Acidity Regulator(330,450), Salt, Raising Agent (500), Colour (100).		
<b>Packaging:</b>	3250-50 Plastic bag 12 kg.		
<b>Shelf Life &amp; Storage:</b>	Cool, dry and dark conditions up to 12 months		
<b>Nutrition Information (per 100g):</b>	Energy - kcal	343	
	Energy - kj	1440	
	Protein g	11.8	
	Fat - Total g	0.9	
	Fat - Saturated g	0.5	
	Carbohydrate - Total g	70.3	
	Carbohydrate - Sugar g	42.7	
	Dietary Fibre g	5.2	
	Sodium mg	1940	
<b>Milk Products</b>			
<b>GMO Status:</b>	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.		
<b>General:</b>	This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations. Product manufactured on plant that handles wheat, soy, milk, egg, tree nut and seed products.		