



BakeTex™ 0710ET

PRODUCT DATE SHEET

BakeTex™ 0710ET is a slightly cream-colored powder. It is formulated to dissolve in cold water and function through adhesion/binding, emulsification, coagulating, gelling, anti-staling, and thickening. It provides valuable functional benefits in improving texture of your application, especially in applications where the whole egg powder is to be replaced.

Quality Standard:

Food Grade, meeting vegan diet requirements.

Applications: It is suggested to use **BakeTex™ 0710ET** in baked goods, batters, frozen products, sauces, where the whole egg was used, and to be replaced. For a better effect, apply **BakeTex™ 0710ET** in the range of 0.1 to 1.0% in the formulation. It also functions as a partial fat replacement in the meat analogs.



Ingredients: Konjac flour, soy lecithin, starch, xanthan gum, agar agar, and phosphate.

Package:

The standard packing for this product is 50 lbs per Kraft bag. Other packing is available by customer request.

Storage:

Store in shady, cool, and dry places. When open, keep in a moisture-tight container.

Disclaimer: The information presented herein is accurate to the best of our knowledge. All of our products are sold with understanding that consumers conduct their own test to determine suitability for their uses. Statement contained herein should not be construed as express or implied representations or warranties.

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