

BakeTex

Product Data Sheet

BAKETEX⁺ is a Whey Powder Combination, Prepared from Fresh Whey using Spray Drying Process.

Applications:

EnNutrica's **Baketex** is used in the manufacturing of biscuits, rusks, puffs and breads to increase the browniness, taste, aroma and texture profile. **Baketex** has a clean, sour taste and water-binding properties that add to texture and help slow the rate of deterioration, as well as their protein and other nutritional contributions. Whey proteins stand out as a great way to help bakery manufacturers meet the considerable challenges of working with **whole grains**.

Baketex helps the **biscuits, rusks, puffs and breads** to maintain the freshness and remains pristine throughout its entire shelf life.

Specifications:

Chemical		Physical / Sensory	
Protein (N x 6.38)	7 - 10 %	Color	Creamy Yellow
Lactose	Min 80%	Taste / Odour	Slightly Sour
Fat	< 1%	Bulk Density (tapped)	0.7 to 0.8
Ash (550°C)	< 10%	Insolubility Index	< 0.5 ml
Moisture	< 5%	Dispersibility	Acceptable
pH	5 to 7	Grade	Disc A

Microbiology	
Standard plate count	< 25,000/g
Coliform	Absent/g
E.Coli	Absent/g
Yeast and Mould	Absent/g

Packaging

Baketex is packaged in multi-wall kraft paper sandwiched bag with a polyethylene liner containing a net content of 25kg.

Storage conditions

Storage in the original sealed packing in an ambient condition (< 30°C) without exposure to direct sunlight and away from moisture in a hygienic environment.

Shelf Life

Baketex is very stable when stored in right conditions, however, we recommend re sampling and testing for storage periods exceeding 12 months.

Ingredients

Spray Dried Whey From Casein / Cottage Cheese process.

Product Code: WPP 8%