



EMILKA SPECIAL

OVERVIEW

Emilka Special is a powder-based milk replacement which can be used for bread and sweet doughs where milk otherwise would have been used to enhance the flavour.

Also contributes to making the dough more flexible which simplifies the production. On top of that, Emilka Special makes the bread softer.

To be applied directly during weighing and gives an excellent effect also in a low dosage.

Emilka Special also has the advantage of long durability in comparison to milk and is more convenient to work with.

USAGE

2-4% of flour weight or 50 g/liter dough liquid.

INGREDIENTS

whey powder (MILK), sugar, dextrose, mono and diglycerides of fatty acids (E471)

PACKAGING

Code	Size	Type	Palletisation
3650-0048	25 kg	Bag	

ADDITIONAL INFORMATION

May contain trace of egg.



STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



SHELF LIFE

240 days



TYPE

Powder



FINISHED PRODUCT

Berliner, Crusty bread, Danish pastry, Morning goods, Rolls, White bread