



# IN-bake FFP 45.5

Specialty ingredient for Bakery products

**IN-bake FFP 45.5** is a Fat filled Powder. It improves application product by many folds.

## **PRODUCT HIGHLIGHTS**

- Enhanced flavor of the finished product.
- Improves color of the product.
- Delivers a rich mouth feel to finished product.
- Improves volume & elevation in products like cake, cookies.
- Helps in improving binding properties & thus helps in keeping product surface dry.
- Provides commercial advantage by replacing SMP/WMP identically.
- Helps in stable pricing of finished product.

## **APPLICATION OF IN-bake FFP 45.5–**

**BAKERY** –Breads, Biscuits, Cookies, Rusk & Cakes.

**FROZEN DESSERTS** –Ice creams.

## **TYPICAL SPECIFICATIONS:-**

Appearance-Free Flowing Powder; Color –Creamy White

Carbohydrate- NLT 45%; Fat- NLT 45%; Protein- NLT 4%; Moisture –NMT 5%;

**SUGGESTED USAGE LEVEL:-** 2-3% in cakes & milk breads & 5-7% in biscuits & cookies on flour weight basis. It may also replace SMP in the ratio 1: 0.75 on weight basis.

**STORAGE:** - Store in a cool and dry place. Avoid storage at high temperature (35°C)

**SHELF LIFE:** - 12 months from the date of manufacturing, when stored under prescribed conditions.

**APPROVALS:** - All materials used to prepare this are PFA approved. Also these are allowed in various Bakery preparations

**PACKING:** - 25 Kg Kraft paper bag with LDPE liner inside.

- The recommendations in the sheet are made without guarantee, since the conditions of use are beyond our control. User should conduct their own tests depending on desired properties