



BAK

Bakigen®

bakery ingredients

Bakigen® bakery ingredients offer a wide range of ingredients for the bakery industry including:

APPLICATION

- Liquid whole egg alternatives
- Powdered whole egg and egg white replacers
- Nonfat dry milk alternatives
- Donut ingredients
- Complete baking mixes
- Whole milk alternatives

Agropur Ingredients offers state-of-the-art ingredient technologies to assure product integrity and quality, while containing costs and assuring optimized profitability.

Bakigen® bakery ingredients also help food processors minimize the high cost of key ingredients such as dairy, soy, and eggs.

BENEFITS

- Decrease moisture losses during baking
- Contribute to structure
- Enhance crispy texture
- Act as emulsifiers
- Provide a more even and tender crumb structure than eggs
- Increase batter viscosity
- Control water ice crystal size in frozen baked products
- Have fat replacement properties
- Enhance browning in cakes and muffins



AGROPURINGREDIENTS.COM

customsolutions@agropur.com

2340 Enterprise Ave, La Crosse, WI 54603

800.359.2345