

Glaze for bakery and pastry with WPI90

InLeit has developed and designed an ideal dairy protein to **replace egg albumin** in the production of cakes, doughnuts, muffins, etc. both in its formula and to give shine to the piece after baking.
A good solution to replace the egg allergen and provide a clean option in labelling.



Clean label



No egg allergen



No off- flavor



Good distribution
on the dough

INSTRUCTIONS FOR USE

- Dissolve 10% of "InLeit milk protein" in cold water.
- Stir the solution moderately
- Apply with a brush or spray on the surface of the dough.
- Bake to taste.

Legal denomination Milk protein.

Your challenges,
our innovation.

 **InLeit**[®]
Dairy Ingredients