



# BAK

# Bakigen®

bakery ingredients

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

## APPLICATION

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- 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

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- 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



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