

REPLACIT MLK BREAD

38300

DESCRIPTION

Red Star® Replacit Mlk® Bread is a non-fat dry milk replacer.

INGREDIENTS

Soy Flour, Whey
CONTAINS: Soy and Milk.

ADVANTAGES

- Can be added directly to mix
- Improves grain textures, crumb color, and flavor

RECOMMENDED USAGE

- Can be used in any yeast-raised bakery formula calling for dry milk, including breads, buns and sweet doughs.
- Use Red Star Replacit Milk Bread in place of non-fat dry milk on a pound for pound basis. No adjustments, formula changes or make-up procedures are necessary.
- **Not recommended for drinking.**

CERTIFICATIONS

- Kosher Dairy

PACKAGING

Product code 38300:

- 50 lb (22 kg 680 g) multiwall bag
- 40 bags/pallet

STORAGE

- Recommended shelf life of 12 months from production date when unopened, and stored in a cool, dry place. 3 months once opened when stored in an air tight container
- Do not leave opened product exposed

TECHNICAL SUPPORT

Lesaffre provides commercial bakers the broadest range of superior yeast and ingredients and backs it with our world-class team of experienced technical staff. Contact the Baking Center with questions: (414) 615-4115

Red Star® is a registered trademark of Lesaffre Yeast Corporation. Replacit Mlk® is a registered trademark of Lesaffre et Compagnie. The information is, to the best of our knowledge, correct. It should not be construed as a guarantee of warranty to the condition of sale.

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For additional information, to request samples or to place an order, contact:

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Phone **(800) 770-2714**