



ALL NATURAL SYSTEM TO REPLACE TRANS FATS

*Improves Texture, Mouthfeel and...
Provides a Clean Label!*

Common Problem: Food companies want to remove all trans fats from their products; however, by removing them there is a change in product texture.

Nu-BAKE Can Deliver: As part of a trans fat replacement system, Nu-BAKE plus liquid vegetable oil has successfully replaced the trans fats.

Feature

Benefit

Replace trans fat

Improve texture
Improve mouth feel (bite)
Clean label

Less than .02% saturated fats
per 100g

Extremely low saturated fats

Use Rate: 0.5% - 1% Nu-BAKE on a flour basis for yeast raised products and formula basis for chemically leavened products.

For Replacing Trans Fat:

For each 1 lb. trans fat replace with 1 lb. vegetable oil + .5%-1% Nu-BAKE + 2-3 times water (based upon weight of Nu-BAKE)

If Replacing Mono & Diglycerides is desired:

Replace .5% mono & diglycerides = .5% oil + .5%-1.0% Nu-BAKE + 1-3% water

How to Blend- Nu-BAKE + dry ingredients than add liquids.

Applications: Muffins, cakes (fresh or frozen), crackers, cookies, breads and laminated dough.

NOTE: Since levels of hydrogenation vary between suppliers, please contact us directly for specific formulation assistance.