



Bakery Formula Swiss roll

Benefits of our products

Nutrilac® BK 7900 is a highly functional milk protein developed to provide excellent cake structure. Can be used to replace egg components in cake batters.

Nutrilac® BK 1530 is a highly functional milk protein. Can be used to replace egg components in cake batters.

Key features

- › Egg free
- › Excellent structure
- › Excellent roll-ability
- › Easy handling

Formulation

Ingredients	Grams	%
Cake flour	1279,3	25,5
Sugar	1279,3	25,5
Salt	34,1	0,68
Corn starch	170,5	3,4
Sodium Bicarbonate	13,6	0,3
SAPP 10	20,5	0,4
Emulpals 116	119,4	2,4
GRINDSTED Xanthan 200	2,05	0,04
IFF vanilla flavour	25	0,5
Nutrilac® BK 1530	170,8	3,4
Nutrilac® BK 7900	204,6	4,1
Water	1706	34
Total	5025,15	100,00



Procedure

- › Mix all ingredients with whisk for 15 seconds at low speed
- › Mix 6 minutes at high speed
- › Scale 600g or amount required to form a layer of approx 4 mm thickness on baking trays.
- › Bake in deck oven at 230 °C for approx. 6 minutes.
- › Cool for 10 minutes
- › Apply filling and roll into a Swiss roll
- › Cool for 1 hour and pack