

CHEESECAKE

bites



Featuring **Bakigen® 1061** Egg Alternative
and **Crino®** Deproteinized Whey

Cheesecake Bites

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and Crino® Deproteinized Whey



CRINO® Deproteinized Whey is a functional dairy ingredient that enables significant cost savings in a variety of applications.

- » Replaces added sugars
- » Flavor enhancement and bulking agent
- » Contributes to Maillard browning in bakery

Cheesecake Bite Crust	%
Flour, All-purpose	44.0
Butter	37.0
Sugar	9.5
CRINO® Deproteinized Whey	9.5
Total	100.0

BAKIGEN® 1061 Egg Alternative can replace or extend liquid or dried whole eggs in your formulation.

- » Maintains rise and texture in baked goods
- » Offsets soaring egg prices and supply shortages

Cheesecake Bite Filling	%
Cream Cheese	60.7
Sugar	20.4
Water	12.7
Bakigen® 1061 Egg Alternative	5.4
Natural Flavors	0.8
Total	100.0



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