



inventis®
RELEASE YOUR CREATIVITY



- ✓ **Easy to use**
- ✓ **Multi-applications**
- ✓ **Shiny products with appealing aspects**

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INGREDIENTS

INVENTIS® BAKE SHINE	100g	10%
WATER	1000ml	100%



PROCESS



MIXING

- Dissolve Bake Shine in hot water(40°C) with strong agitation.
- Let it rest for at least 15mins.
- Stir well before use.

NOTE: Once dissolved, the Bake Shine solution can be used upto 24hrs. if stored in chiller.

BAKE SHINE

Eggwash replacer

APPLICATIONS:

INVENTIS® BAKE SHINE is an eggwash used for bakery products specially designed for customers/industrialis who do not wish to use egg. INVENTIS® BAKE SHINE gives a beautiful shine and an attractive colour to products. INVENTIS® BAKE SHINE can be used on a variety of baked goods: puff pastry, brioches, buns, etc.

LEVEL OF DOSAGE TO USE :

10% (100g for 1L of water).

INSTRUCTIONS FOR USE:

Add INVENTIS® BAKE SHINE directly to hot water(40°C) and mix (with strong agitation). Let it rest for 15mins before use.

INGREDIENTS:

Milk protein; Refined palme oil ; Dextrose; Thickener: Xanthan gum.

Contains: milk. May contain: gluten.

PACKAGING:

10kg box.

STORAGE:

To be stored in a cool, dry place.
(25°C)

SHELF LIFE:

24 months after the date of production.
YEAST & BAKING SOLUTIONS



LESAFFRE

