



# ProFood International, Inc.

## BakeTex™ 0820BD

### PRODUCT DATE SHEET

**BakeTex™ 0820BD** is a cream-colored powder. It is designed to function through adhesion/binding, emulsification, coagulating, gelling, anti-staling, and thickening. It provides valuable functional benefits in improving texture and sensory quality of your bakery applications.

**Quality Standard:** Food Grade, meeting vegan diet requirements.

**Applications:** We recommend the use of **BakeTex™ 0820BD** in baked goods, tortilla, frozen foods, meat products, and sauces. For a better effect, apply **BakeTex™ 0820BD** in the range of 0.2 to 2.0 % in the formulation.



**Ingredients:** Guar gum, soy lecithin, soy protein isolate, xanthan gum, dextrose, ascorbic acid, and phosphates.

**Package:**

The standard packing for this product is 50 lbs per Kraft bag. Other packing is available by customer request.

**Storage:**

Store in shady, cool, and dry places. When open, keep in a moisture-tight container.

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Disclaimer: The information presented herein is accurate to the best of our knowledge. All of our products are sold with understanding that consumers conduct their own test to determine suitability for their uses. Statement contained herein should not be construed as express or implied representations or warranties.

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ProFood International, Inc. 40 Shuman Blvd, Suite 160, Naperville, IL 60563 , Tel:1-888-288-0081, Fax: (630)-527-9905