

TRAN-MAT FOOD

DODATKI FUNKCJONALNE DO ŻYWNOŚCI

Additives for the bakery and confectionery industry

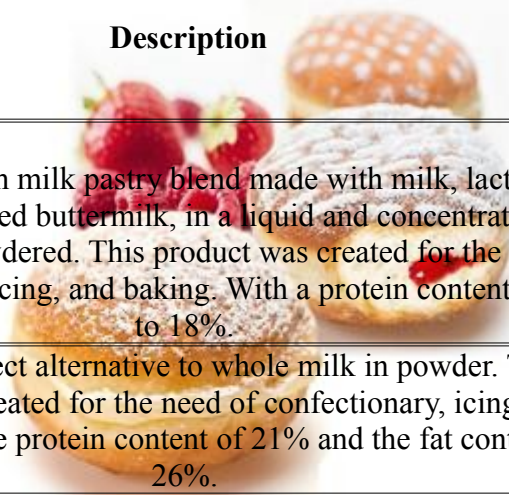
I. Mixtures of egg powder

<i>Product name</i>	Description
<i>Egg Mix in powder STANDART</i>	Usage: waffles, sweet breads, pasta, sauces, pates, gourmet foods, , batters, etc.
<i>Egg Mix in powder PREMIUM</i>	Usage: cakes, eclairs, waffles, sweet breads, pasta, sauces, pates, gourmet foods, batters etc.



II. Confectionery mixtures based on milk powder

<i>Product name</i>	Description
<i>Skim pastry blend</i>	This is a skim milk pastry blend made with milk, lactose powder, enriched buttermilk, in a liquid and concentrate and then powdered. This product was created for the confectionary, icing, and baking. With a protein content of 16 to 18%.
<i>Whole milk mix</i>	This is a perfect alternative to whole milk in powder. This product was created for the need of confectionary, icing, and baking. With the protein content of 21% and the fat content of 26%.



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