



LACTALIS CANADA
TECHNICAL CENTRE
65 Bathurst Street, London, ON
N6B 1N8 CANADA
Tel: 1 519-640-7022
Toll Free: 1 877-891-0811

Website: lactalisingredients.ca
Email: ingredientsinfo@ca.lactalis.com

Pancakes

featuring Eggstend® 220

Formula	% by Weight
Flour	35.40
Sugar	6.60
Baking Powder	1.30
Salt	0.30
Eggstend® 220	2.50
Water	7.50
Liquid Whole Milk	43.70
Vegetable Oil	2.70
Total	100.00

Procedure

- Dry blend the first five ingredients on low in a Hobart type mixer for several minutes.
- While mixing on low slowly add the water, milk, and vegetable oil. Scrape edges.
- Blend again on low until all dry ingredients are moist, be sure not to beat or over mix.
- May be slightly lumpy.
- Pre heat griddle to medium high (375°F) and pour 33 grams of batter onto it for each pancake.
- Turn pancake only once when batter surface is bubbly, continue to cook until golden brown.
- Remove from heat and serve immediately.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

BULLETIN # 20
Version # 2.0

Les renseignements indiqués sont, au mieux de notre connaissance, exacts. Les données et les déclarations ne sont fournies qu'à titre indicatif. Aucune garantie, explicite ou implicite, n'est faite. En fonction de ces renseignements, il est suggéré que le produit soit évalué sur une échelle de laboratoire avant tout usage dans un produit fini. Les renseignements contenus dans les présentes ne doivent pas être interprétés comme une autorisation d'infraction aux droits de propriété intellectuelle.



LACTALIS CANADA
TECHNICAL CENTRE
65 Bathurst Street, London, ON
N6B 1N8 CANADA
Tel: 1 519-640-7022
Toll Free: 1 877-891-0811

Website: lactalisingredients.ca
Email: ingredientsinfo@ca.lactalis.com

Pancakes

Control

Formula	% by Weight
Flour	35.40
Sugar	6.60
Baking Powder	1.30
Salt	0.30
Vegetable Oil	2.70
Liquid Whole Milk	43.70
Liquid Whole Egg	10.00
Total	100.00

Procedure

- Dry blend the first four ingredients on low in a Hobart type mixer for several minutes.
- While mixing on low slowly add milk, egg and vegetable oil. Scrape edges.
- Blend again on low until all dry ingredients are moist, be sure not to beat or over mix.
- May be slightly lumpy.
- Pre heat griddle to medium high (375°F) and pour 33 grams of batter onto it for each pancake.
- Turn pancake only once when batter surface is bubbly, continue to cook until golden brown.
- Remove from heat and serve immediately.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

Les renseignements indiqués sont, au mieux de notre connaissance, exacts. Les données et les déclarations ne sont fournies qu'à titre indicatif. Aucune garantie, explicite ou implicite, n'est faite. En fonction de ces renseignements, il est suggéré que le produit soit évalué sur une échelle de laboratoire avant tout usage dans un produit fini. Les renseignements contenus dans les présentes ne doivent pas être interprétés comme une autorisation d'infraction aux droits de propriété intellectuelle.