



SPECIALTY INGREDIENTS

TECHNICAL DATA

MILK REPLACERS

FLOURS

FIBERS

ADM ARKADY
100 Paniplus Roadway
Olathe, Kansas 66061
Phone : 866-545-8200
Technical: 800-255-6637

EXTRAM[®] H

ITEM 113530

DESCRIPTION:

EXTRAM H is a blend of soy flour and spray-dried sweet dairy whey. This unique blend is designed to be used as an economical supplement to, or complete replacement of non-fat dry milk in many bakery products.

ADVANTAGES:

- An economical and functional replacement for non-fat dry milk in bread, cake, sweet goods, cookies and donuts without loss in absorption.
- Produces bread which has uniform grain, velvety texture, good crumb body and good slicing characteristics.
- Produces tender cakes which have a moist crumb, even grain and a fine texture.

USAGE:

Recommended use level is 1% to 3% based on flour weight. In bread products, sweet goods and cookies, EXTRAM H may be used on a pound for pound replacement for non-fat dry milk with no loss in absorption. In cake products, a twenty to fifty percent replacement of non-fat dry milk is recommended for the production of quality cakes at a substantial cost savings. For donuts, use EXTRAM H as a twenty to fifty percent replacement.

INGREDIENT LEGEND:

Soy flour, whey and calcium sulfate.

Effective: 10-30-02
Replaces: 06-01
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THE INFORMATION PRESENTED HEREIN IS ACCURATE TO OUR BEST KNOWLEDGE. IT IS OFFERED WITHOUT GUARANTEE, SINCE CONDITIONS OF USE ARE BEYOND OUR CONTROL ALL RISKS OF USE ARE ASSUMED BY THE USER. NOTHING HEREIN SHALL BE CONSTRUED AS A RECOMMENDATION FOR USE WHICH INFRINGE VALID PATENTS OR AS EXTENDING A LICENSE UNDER VALID PATENTS



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STORAGE:

Store in a cool, dry location. Keep containers well-closed when not in use. Shelf life is 12 months from manufacturing date. Best when used before 9 months.

PACKAGING:

50 pound multiwalled bag with moisture barrier.

TYPICAL ANALYSIS:

Protein (N x 6.38)	41%
Moisture	5.9%

INFORMATION, ORDERS AND SAMPLES:

For additional information, technical assistance, to place an order or request a sample, please contact

The ADM Arkady Company,
100 Paniplus Roadway, Olathe, KS 66061.
Phone: 866-545-8200.