

Bolu Gulung



INGREDIENTS

	Usage Levels (%)
Egg, fresh	30.42
Water	25.10
VIV butterfat*, melted	15.21
Flour, cake	9.12
Sugar	9.12
Whey protein concentrate, 80% protein (WPC 80)	5.32
Cornmeal, express	2.28
Skimmed milk powder	2.28
Quick 75 (stabilizer)	1.15
Total	100.00

*VIV butterfat is a form of anhydrous milkfat (AMF, butteroil).
VIV butterfat can be replaced with fresh butter by slightly decreasing the amount of water in the recipe.

NUTRITIONAL CONTENT

Per 100g	
Calories	400kcal
Total Fat	26g
Saturated Fat	16g
Trans Fat	0.5g
Cholesterol	245mg
Total Carbohydrates	30g
Dietary Fiber	2g
Sugars	15g
Protein	13g
Calcium	148mg
Magnesium	22mg
Phosphorus	148mg
Potassium	160mg
Sodium	95mg
Iron	2mg
Vitamin A	889IU
Vitamin C	1mg

PREPARATION

1. **Mix eggs, sugar and Quick 75 stabilizer. Stir until blended and then add the remaining dry ingredients.**
2. **Mix at high speed for 6 minutes.**
3. **Pour in the melted butter and continue mixing, stirring thoroughly.**
4. **Bake at 177°C (350°F) for 20-25 minutes.**

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by USDEC SE Asia office. ©2014 U.S. Dairy Export Council.