

# ANGEL CREAM

14500  
14610

## DESCRIPTION

Red Star® Angel Cream is a mixture designated especially for use in angel food and other foam cake production where it replaces cream of tartar.

## ADVANTAGES

- Red Star Angel Cream controls the pH of egg whites more effectively than cream of tartar
- Resulting in increased volume and more uniform texture of the finished angel food cake

## RECOMMENDED USAGE

Red Star Angel Cream is formulated for a specific function, it should not be used with a soda to form a baking powder. Red Star Angel Cream is for use in angel food and other foam cake production and takes the place of cream of tartar.

## CERTIFICATIONS

- Kosher Parve

## PACKAGING

Product code 14500:

- 50 lb (22 kg 680 g) kraft w/poly bag
- 40 bags/pallet

Product code 14610:

- 6 - 5 lb (2 kg 300 g) canisters/case
- 50 cases/pallet

## STORAGE

- Recommended shelf life of 2 years from production date when unopened, and stored in a cool, dry place
- Do not leave opened product exposed

## TECHNICAL SUPPORT

Lesaffre provides commercial bakers the broadest range of superior yeast and ingredients and backs it with our world-class team of experienced technical staff. Contact the Baking Center with questions: (414) 615-4115

Red Star® is a registered trademark of Lesaffre Yeast Corporation. The information is, to the best of our knowledge, correct. It should not be construed as a guarantee of warranty to the condition of sale.

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For additional information, to request samples or to place an order, contact:

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