



## Biscuits



**Biscuits are better with IdaPro® MPP.**

**The sweet whey powder replacement that reduces costs and maintains toasted dairy flavor and browning.**

In Biscuit recipes, IdaPro MPP functions wonderfully as a replacement for sweet whey powder (SWP). IdaPro MPP delivers cost effective functionality and cost reduction by replacing 100% of SWP solids in biscuits, or many other baking applications without loss of product quality.

Experiments performed at the Center for Dairy Research in Madison, Wisconsin have shown that biscuits made with IdaPro MPP have excellent sensory properties and are virtually indistinguishable from biscuits made with SWP in both texture and flavor properties. Tests have also shown that IdaPro MPP can be used to replace 25% of non-fat dry milk (NFDM) solids in biscuit recipes.

Unless they undergo expensive high heat treatment, sweet whey powder and NFDM can interfere with the rising properties of some biscuits. The undenatured whey proteins in SWP and NFDM significantly disrupt gluten's viscoelastic ability to form

stable gas pockets, thereby resulting in a less stable baked structure and a decrease in risen volume after baking.

IdaPro MPP eliminates the need to source more costly high heat treated whey and milk powders for rising baked goods applications. Since IdaPro MPP does not contain any interfering whey proteins, it will not impede formation and stabilization of the air pocket structure in rising baked goods. At the same time, the lactose in IdaPro MPP helps enhance appetite appeal by yielding a desirable browning color and preferred toasted dairy flavor.

### Recipe: Biscuits

INGREDIENT	Standard Formula (%)	Value Formula with IdaPro® MPP (%)
All Purpose Flour	55.10	55.10
Water	23.49	23.49
Butter	16.39	16.39
Baking Powder	2.00	2.00
NFDM	2.61	1.74
IdaPro® MPP	0.00	0.87
Salt	0.41	0.41
TOTAL	100.00	100.00

**Disclaimer:** This information is presented for informational purposes based upon average values of product characteristics and to provide general information of product specifications without representation or warranty of infringement of patent. The presentation of the information is not a representation or warranty of the final product characteristics or specifications. The final product shall be in accordance with the product specifications agreed to in writing prior to order confirmation.

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**Contact your Idaho Milk Products representative to discuss cost savings in Milk Permeate Powder applications today.**

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