



# WELCO BakeForm 1312

A clean label compound for bakery freshness and vegan egg replacement for sponge cake.

**WELCO BakeForm 1312** is a functional compound developed for various bakery applications. Our product not only preserves the delectable texture of baked goods but also extends their shelf life naturally. Furthermore, it can be used as an egg replacement in sponge cakes.

## Procedure

1. Mix the sugar and WELCO BakeForm 1312 and put it in a bowl
2. Add the oil and mix it
3. Add the water in the bowl and mix it 5 min
4. Add the wheat flour, soda and mix it again 5 min
5. Fill the mass in a muffin baking dish
6. Bake it 25-30 min at 175-180 °C



## Typical Data

Parameter	Value
Typical use level:	4,5 - 11 %
Fibre content:	≈ 48 %
Protein content:	≈ 10 %
Powder:	brownish yellowish & fine

## Benefits

- Fibre and Protein Enrichment
- Egg Replacement (Sponge Cake)
- Freshness Enhancing
- Clean Label
- No Added Processing Aid
- Value Enhancing



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