



IMPACTING
BETTER FOOD™

Almond Keto Cloud Bread

Formulated with ICL functional ingredients

No Grain, All Gain: Grain-free, keto-friendly bakery innovation



BAKERY



Expert solutions for an exceptional consumer experience.

LEVONA® ALLEGRO

- Sodium-free, time-delayed leavening acid
- Provides optimal rise and texture

DICALCIUM PHOSPHATE DIHYDRATE (DCPD)

- Heat-dependent leavening acid
- Enhances leavening in late stages of baking
- Promotes a lighter mouthfeel and improved crumb structure

SALONA® SEA SALT

- Natural sea salt for sodium reduction and improved nutrient profiles
- Allows up to 50% replacement of sodium chloride addition

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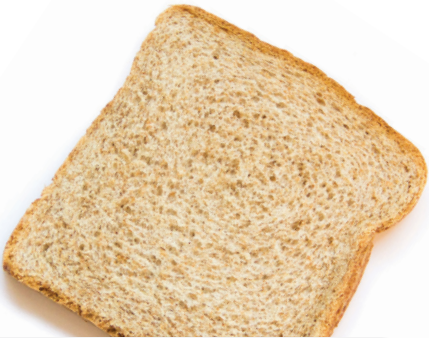
Preparation instructions

Combine the dry ingredients in a stand mixer. Add melted butter and mix on medium speed for 1 minute. Mix water with yeast flavor and gradually add it to the dry mix, half at a time. Once all the liquid is added, mix on high speed for 2 more minutes. Pour the batter into a greased bread pan and bake at 350°F for 10 minutes, then increase the temperature to 375°F and bake for another 20 minutes.

Ingredients	TOTAL %
Water	33.83%
Almond flour	30.84%
Salted butter	16.73%
Powdered egg whites	11.21%
Powdered egg yolks	2.66%
Yeast flavor	1.48%
LEVONA® ALLEGRO	0.76%
Baking soda	0.74%
DCPD	0.56%
Psyllium husk	0.49%
Salt	0.25%
SALONA® SEA SALT	0.25%
Xanthan gum	0.20%
TOTAL	100.00%

ⓘ Allergens: Dairy, egg, tree nut (almond)

Nutrition Facts	
About 2 Servings Per Container	
Serving size	50g
Amount Per Serving	
Calories	180
% Daily Value*	
Total Fat 14g	4%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 50mg	16%
Sodium 280mg	10%
Total Carbohydrate 4g	1%
Dietary Fiber 2g	8%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 10g	
Vitamin D 0.1mcg	0%
Calcium 180mg	15%
Iron 1.3mg	8%
Potassium 90mg	2%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	



BAKERY

We can help you meet consumer demand for bakery products with our ingredient solutions for leavening.

The future of better food starts here.
Let's explore the possibilities, together.

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