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## Reduced Fat Quiche

*featuring Dairy-Lo PC*

Formula - with starch	% by Weight
Liquid Whole Egg	12.58
Liquid Whole Milk	58.00
<b>Water</b>	<b>1.00</b>
<b>Dairy-Lo PC</b>	<b>2.50</b>
Starch ( <i>cold water soluble</i> )	4.35
Salt	0.40
<b>Margarine (<i>melted or softened</i>)</b>	<b>1.77</b>
Shredded Cheddar Cheese	19.40
<b>Total</b>	<b>100.00</b>

### Procedure

- Place eggs in a hobart type mixer and blend on high for several minutes using the wire whisk
- Add the the milk and water, continue to mix on medium low for several minutes.
- Dry blend **Dairy-Lo PC**, starch, and salt in a separate container and add to mixer.
- Blend on medium low until all ingredients are dissolved.
- Add Margarine and Cheese to mixer, blend on low until evenly dispersed
- Pour 27-30 grams of mixture into tart shells or 500 grams into an 8" pie crust.
- Bake at 375<sup>0</sup>F for 30-45 minutes or until the tops are golden in colour.
- Remove from oven and allow to cool for several minutes before serving.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

**BULLETIN # 27**  
**Version # 2.0**

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# Quiche

*Control*

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Liquid Whole Milk	58.00
Starch ( <i>cold water soluble</i> )	4.35
Salt	0.40
<b>Margarine</b> ( <i>melted or softened</i> )	<b>5.27</b>
Shredded Cheddar Cheese	19.40
<b>Total</b>	<b>100.00</b>

## Procedure

- Place eggs in a hobart type mixer and blend on for high several minutes using the wire whisk
- Add the the milk and continue to mix on medium low for several minutes.
- Dry blend starch, and salt in a separate container and add to mixer.
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