

Abstract: "In pasta made with sugar and baking, sugar is replaced by milk protein"

It started because of him. Zsolti was 13 years old, 85% visually impaired, banned from sugar!

I have been working on milkiss pasta and cakes for forty years. For forty years I have been asking others why sugar is needed in pasta, and for forty years I have been hearing the answer: the pasta should be sweet. I had to learn that you don't need sugar in pasta because of its sweet taste. I won't describe the reason, I told a baker, after three days there was already sugar in the bread! Keeping silent about the important and harmful properties of sugar and not teaching them results in pasta manufacturers using sugar with a clear conscience and poisoning all groups of people, starting with children.

Detection of diseases caused by sugar. 10 main causes of death and 11 diseases of Diabetes are listed, the first four diseases of the two groups are the same:

1. Cardiovascular diseases (32.3%) Cardiovascular 32.3%
2. Cancer (16.3%) Carcinoma 16.3%
3. Respiratory diseases (6.5%) COAD Chronic Obstructive Airway Disease 6.5%
55.1%
4. Diabetes (5.8%) Diabetes mellitus 5.8/ 55.1=0.10%

Diabetes mellitus patients have national and even international associations. The 55.1% of people with diseases caused by sugar identified in the listed, highlighted points 1., 2., 3. do not have an association, even if it would help in healing.

God has had enough. He agreed with Satan that women can consume no more than 25 grams of sugar per day, and for men the permissible limit is 37.5 grams of sugar. Satan uses the sweet taste of sugar to kill people with unlimited sugar consumption. In Hungary alone, including babies, we eat "11 dekagrams (110 g) of pure sugar every day." (Dr. Lenkei) This is unlimited sugar consumption!

We can say about sugar: it is sweet, but its kiss is deadly.

About the milk

Bible

"V.12. And the LORD blessed Job more after that than before. He had fourteen thousand sheep, six thousand camels, a thousand yoke of oxen and a thousand donkeys."

According to science, sheep, camel and donkey milk are the most valuable milks. I still remember that if the mother didn't have enough milk, she fed the little baby with donkey's milk. Milk does not cause diseases, it can cause sensitivity, there is casein and lactose sensitivity, I am lactose sensitive, but my intolerance level is 20g. 6 g recommended by the WHO. 93% of China's residents are lactose sensitive, yet milk production has been introduced, lactose sensitivity can change, the bones of Chinese people are very fragile, even a little milk can help it. Precipitation of milk proteins usually starts between 60-70°C and reaches its maximum between 70-80°C. Milk pasta can be baked at 150 °C, so its production is energy-saving.

God commissioned a man on Earth to replace the killer sugar in pasta with milk protein.

Milk pasta; milkiss cakes

All doughs made with sugar and baking can be converted into milk dough. The lactose content of 100 g of pasta is 0.9-2.2 g. There are arithmetic tables, which must be used, there are corner numbers, which, if used accurately and quickly, advance the calculation. We help with everything. Fillings and creams are also developed.

The patent is registered in 85 countries, I tried to select one country at a time and make a modified cake. Argentina's ancient cake, ALFAJORES DE MAIZENA CON DULCE DE LECHE, has been made with sugar-free caramel. The sweetened milk enclosed in the metal box is caramelized. It is made from Chinese steamed rice flour.

As the pasta is transformed, three alternatives are possible for one half of the pasta:

1. The original sugar version.
2. A sweet version of milk pasta.
3. The salty version of the milk pasta. Its price is the lowest.
4. GLUTEN-FREE MILK SPONGES, SWEET AND SALTY VERSION. The cheapest rice can also be made from flour, and can be varied by changing its fat content. Gluten-free sponge cake is similar in structure to bread made from flour.

Sugar savings demonstrated by examples:

I. Baker's doughs 6 main groups/ 1,000,000 cakes For 6,000,000 cakes, the sugar savings is 14,425.00 kg.

II. Confectionery sponges: weight kg sugar savings kg

Hungarian sponge cake	1000	272.7
GÉNOISE FR cake batter	1000	186.3
USA cake batter	1000	250.0

III. Kneaded crumbly dough

Linzer	1000	160.0
English Linzer	1000	180.0

ARC. Mixed and crumbly

1. Dough	1000	300,0
2. Pasta	1000	115.3

A. Tea cakes

1. Pasta	1000	266.6
2. Pasta	1000	253.3

A. Biscuits

Tea biscuits	1000	143.9
Shortbread	1000	156.5
ANSAC Australian Biscuits	1000	200.0
Spéculoos Belgian biscuits	1000	250.0

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Waffles	1000	105.0
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The amount of sugar that a person can eat is used to produce high-quality ice creams!

When the cow cries with its owner

The cow does its job every day, it eats properly so that it can give the most milk, the owner milks it, and then the milk is taken to the milk processors, where they cannot pay the owner, but the milk is processed to make several types of milk protein: skimmed milk powder, sweet and sour whey powder, buttermilk powder, permeate, which are not bought by pasta manufacturers.

The farmer likes to buy cookies from it, the sugar in the dough and the stress caused his blood sugar to rise to 7.0 mmol after he found out that a battery factory was going to be built on his land, which was previously used for sugar beet production.

Scientists dealing with energy production and utilization have established that one of the best energy sources of the future will be sugar, it can be used to make green batteries, electricity, hydrogen, but they are constantly making ethanol biogasoline from it (Brazil, USA). It was a scientific announcement that mass production of the green battery made of sugar could not be started, because a lot of sugar would be extracted from the food industry, which could even cause a global economic crisis.

If we used milk protein instead of sugar, several very useful solutions could be created: consumption of much less sugar would help human health, at the same time less should be spent on diseases caused by sugar, everyday problems: milk producers and milk processors would get their money, more sugar-producing plants could be used to produce, more job opportunities, better air, we wouldn't pollute our spawning water network and we could list.

In Europe, the annual economic damage caused by cancer exceeds EUR 100 billion (HUF 38.2 trillion). To this end, the European Commission launched the "Europe's Beating Cancer Plan", I offer my help.

In 2020, 1.3 million people died of cancer in the European Union, and the number of cancer cases continues to rise. One of Europe's member states is not allowed to talk about sugar replacement, so we can expect the EU lake to "wash its hands" as Ignác Semmelweis wanted. Let's turn the most ancient human food, milk, into a cure!

In this article I wrote about cakes, I can say from experience that one bite of cake would provide more information than an entire book. I am sending the results of an official laboratory test that was carried out before the start of the patent on September 29, 1992. (The 8.2 g of lactose listed there is now 1.2 g)

It would mean a lot to the case if, with your help, a joint trial production and then a taster opinion could be created!

I trust in the future!

Health, Peace

