



Paste Emulsifier for Biscuits

Art. Nr. 21132

Product Data

Product Description: *Sponge Cake Stabilizer*

Shelf life from production: *270 Days*

Storage conditions: *15-20 °C / in the unopened original packaging /
Store cool after opening*

Ingredients:

*Water, Emulsifiers (E 471, E 475, E470a), Stabilizer Glycerin (E 422),
Propylene glycol, Natural aroma.*

Possible uses:

- *Biscuita Cake Emulsifier, is a high performance cake emulsifier & stabilizer in paste form for use in the manufacture of premium quality sponge & batter-type cakes.*
- *Designed for use with the all-in method, this product yields smooth, moist cakes with good volume.*

Product characteristics:

- ✓ *Outstanding whipping properties*
- ✓ *Fresh keeping qualities*
- ✓ *Makes a stable batter*
- ✓ *Even Texture, tender eating*
- ✓ *Can be used for Cake and Sponge Batter*
- ✓ *Recipe variations available*

Dosage:

0.5-1.5%

Packagings:

in 5/6/10/20 kg plastic bucket