



A 305

OVERVIEW

A product specially developed for use in buns and similar kinds of bread. This product is a paste emulsifier in an alpha gel phase composed of carefully selected monoglycerides and DATEM. The product optimizes gas retention, decreases moisture loss, and retards staling. This results in enhanced softness and resilience and gives excellent volume and increased shelf life. It can preferably be combined with enzymes for a superb baking effect.

Aromatic
A brand by Bakels



USAGE

0.5-2% on flour weight

INGREDIENTS

Water, E471 (mono- and diglycerides of fatty acids – glyceryl monostearate, glyceryl distearate - emulsifier), E475 (polyglycerol esters of fatty acids - emulsifier), E477 (propylene glycol esters of fatty acids - emulsifier), E420 (sorbitol - humectant, emulsifier, sweetener), E470a (sodium, potassium and calcium salts of fatty acids - emulsifier, stabilizer, anti-caking agent), Ethanol, E281 (sodium propionate - preservative)

PACKAGING

Code	Size	Type	Palletisation
223712	64 lbs.	Drum	16 x 64 lbs. (1022 lbs.)
223712	29 kg	Drum	16 x 29 kg (464 kg)



STORAGE

50°F- 65°F (10-18 °C)



SHELF LIFE

304 days



TYPE

Paste



CATEGORY

Emulsifiers



FINISHED PRODUCT

Bread, Gluten Free Bread, Hamburger
Bun



BRANDS

Aromatic



FUNCTION

Moisture, Softness, Stability, Texture, Volume