



# AROFLEX

## OVERVIEW

This product is a unique vegetable cake emulsifier in powder form suitable for pastry. A highly soluble and fast-acting emulsifier. The product makes it possible to use the all-in-one method.

This **powder-based emulsifier** provides an increased volume, improved crumb, and extended freshness (softness) to the finished cake.



## USAGE

2 - 4% of the total weight

## INGREDIENTS

Starch, E475 (polyglycerol esters of fatty acids - emulsifier), E471 (mono- and diglycerides of fatty acids – glyceryl monostearate, glyceryl distearate - emulsifier)

## PACKAGING

### Code

216000

216000

### Size

44 lbs.

20 kg

### Type

Paper bag

Paper bag

### Palletisation



### STORAGE

50°F- 65°F (10-18 °C)



### SHELF LIFE

730 days



### TYPE

Powder



### CATEGORY

Emulsifiers



### FINISHED PRODUCT

Muffins, Pound Cakes, Snack Cakes,  
Sponge Cake, Swiss Rolls



### BRANDS

Aromatic



### FUNCTION

Moisture, Softness, Stability, Texture, Volume