



CAKE GEL

OVERVIEW

Cake Gels are mainly used to produce cakes with a high volume and improved freshness while ensuring a highly stable product, reliable production, and consistent baking quality.

The advantage of using a Cake Gel instead of a powder-based emulsifier is that the gel is easier to mix with the remaining ingredients in the recipe. The gel activates immediately, and all ingredients can be added at the same time according to the all-in-one method. Therefore, the mixing time can be reduced.

Cake Gels have an outstanding aeration potential, which strongly flavors the production of many small, uniform, and stable air bubbles. As a result, the crumb structure is finer, leading to a good texture.

Aromatic
A brand by Bakels



USAGE

2% - 4% dosage on the total 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
226013	20 lbs.	Plastic pail	60 x 20 lbs. (1200 lbs.)
226013	9 kg	Plastic pail	60 x 9 kg (540 kg)



STORAGE

50°F- 65°F (10-18 °C)



SHELF LIFE

365 days



TYPE

Paste



CATEGORY

Emulsifiers



FINISHED PRODUCT

Cup Cakes, Layer Cake, Snack Cakes,
Sponge Cake, Swiss Rolls



BRANDS

Aromatic



FUNCTION

Flexibility, Freshness, Moisture, Softness, Stability, Volume