



COLCO MONO PG

OVERVIEW

A vegetable all-around alpha-gel emulsifier for industrial production of baking powder-based or yeast-raised products. It is suitable for applications with a clean label since it only contains one E-number.

Colco Mono is a Cake Gel of premium class that provides fantastic volume and stability and contributes to a safer and more flexible production process. This is also the most concentrated emulsifier in the range and gives excellent results even at low dosages.

It is used for the industrial production of all types of soft cakes.

The advantage of using a gel instead of a powder emulsifier is that the gel is easier to whisk together with the other ingredients in the recipe. The gel also starts to work immediately, which can shorten the whipping time by up to half the time. Time can also be saved thanks to the fact that all ingredients can be added at the same time according to the "all-in-one method".

Aromatic
A brand by Bakels



USAGE

0.5% - 2% on the total weight

INGREDIENTS

Water, E471 (mono- and diglycerides of fatty acids – glyceryl monostearate, glyceryl distearate - emulsifier), E470a (sodium, potassium and calcium salts of fatty acids - emulsifier, stabilizer, anti-caking agent), Sugar, Ethanol, E283 (potassium propionate - preservative), Carriers: Water, Sugar, Ethanol, Processing Aids: E470a, E283 (potassium propionate - preservative)

PACKAGING

Code
229311

Size
22 lbs.
10 kg

Type
Plastic pail
Plastic pail

Palletisation
60 x 22 lbs. (1320 lbs.)
60 x 10 kg (600 kg)



STORAGE

50°F- 65°F (10-18 °C)



SHELF LIFE

365 days



TYPE

Paste



CATEGORY

Emulsifiers



INGREDIENT FEATURES

Kosher



FINISHED PRODUCT

Dry Cake Mixes Recipes,
Ice Cream, Icing, Muffins,
Sponge Cake, Swiss Rolls



BRANDS

Aromatic



FUNCTION

Elasticity, Flexibility, Freshness, Moisture, Shelf-life extension, Softness, Stability, Texture, Volume