



COLCO MONO

OVERVIEW

Colco is a premium Cake Gel for outstanding volume and stability while at the same time contributing to a more secure and flexible production process. It is ideal for the industrial production of all types of soft cakes that use baking powder. Aromatic Colco is the most concentrated emulsifier in the Cake Gel range, producing excellent results with lower doses.

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	Size	Type	Palletisation
229410	22 lbs.	Plastic pail	60 x 22 lbs. (1320 lbs.)
229410	10 kg	Plastic pail	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

Moisture, Softness, Stability, Volume