



COLCO SWISS

OVERVIEW

An alpha-gel emulsifier especially developed for Swiss rolls, sponges, and similar baked goods. Colco Swiss is exceptionally economical in use due to the excellent results obtained from a low dosage. With this emulsifier, the surface of the baked product becomes more resilient and elastic, with improved tolerance to handling as a result. Also prevents a sticky cake surface and provides flexible rolling. When applied in Swiss rolls, the rollability of the sponge will be improved and furthermore, the filling will not migrate into the cake.

Aromatic
A brand by Bakels



USAGE

1 - 4% 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), E420 (sorbitol - humectant, emulsifier, sweetener), E470a (sodium, potassium and calcium salts of fatty acids - emulsifier, stabilizer, anti-caking agent), E472e (diacetyltartaric acid esters of mono- and diglycerides of fatty acids - emulsifier), Ethanol, E432 (polysorbate 20 - emulsifier), E283 (potassium propionate - preservative), Natural Orange Flavoring, Carriers: Water, E420 (sorbitol - humectant, emulsifier, sweetener), Ethanol, Processing Aids: E470a, E283 (potassium propionate - preservative)

PACKAGING

Code	Size	Type	Palletisation
228510	22 lbs.	Plastic pail	60 x 22 lbs. (1320 lbs.)
228510	10 kg	Plastic pail	60 x 10 kg (600 kg)



STORAGE

50°F- 65°F (10-18 °C)



SHELF LIFE

270 days



TYPE

Paste



CATEGORY

Emulsifiers



INGREDIENT FEATURES

Kosher



FINISHED PRODUCT

Sponge Cake, Swiss Rolls



BRANDS

Aromatic



FUNCTION

Elasticity, Flexibility