



DOROTHY

OVERVIEW

Aromatic Dorothy is our classic Cake Improver Emulsion, which maintains the softness and freshness in soft cakes during storage. It is suitable for all types of baking powder-based cakes regardless of their fat content. It can also be used in combination with a Cake Gel. The product also gives excellent results in wheat dough and deep-fried donuts.

Dorothy optimizes the cake recipe, fat and egg content can be reduced while the amount of water can be increased – depending on the recipe and application. The result is a cake of higher quality at a lower cost. Dorothy comes in several variations: from pumpable suitable for industrial use, with fewer e-numbers, and one palm-free version.

Aromatic
A brand by Bakels



USAGE

1% - 4% on the Total weight

INGREDIENTS

Water, Vegetable Oil, E471 (mono- and diglycerides of fatty acids – glyceryl monostearate, glyceryl distearate - emulsifier), E481 (sodium stearoyl lactylate - emulsifier), E281 (sodium propionate - preservative)

PACKAGING

Code	Size	Type	Palletisation
296601	22 lbs.	Barrel	60 x 22 lbs. (1320 lbs.)
296601	10 kg	Barrel	60 x 10 kg (600 kg)



STORAGE

50°F- 65°F (10-18 °C)



SHELF LIFE

365 days



TYPE

Paste



CATEGORY

Emulsions



INGREDIENT FEATURES

Halal



FINISHED PRODUCT

Cup Cakes, Deep Fried
Donuts, Muffins, Pound Cakes
, Snack Cakes, Wheat Dough



BRANDS

Aromatic



FUNCTION

Freshness, Moisture, Shelf-life extension, Softness, Stability, Volume