

www.bakelsusa.com



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.





USAGE

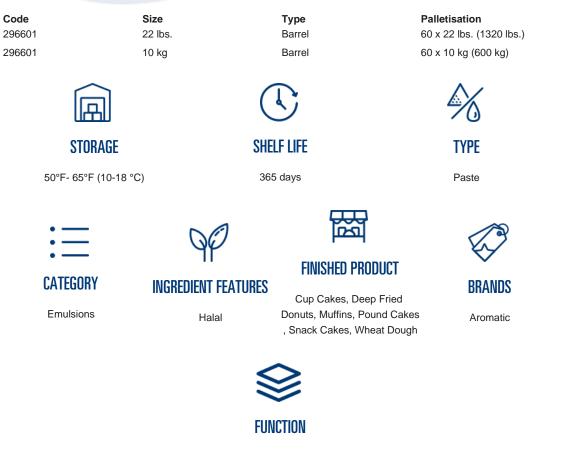
1% - 4% on the Total weight



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



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