



## JILK

### OVERVIEW

A versatile Cake Gel suitable for small-scale bakers, due to its convenient packaging and durability when used regularly. It promotes volume, stability, and contributes to a more flexible baking process.

Ideal for all kinds of baking powder-based products and is particularly suitable for open mixing machines.

The advantage of using a Cake Gel instead of a powder-based emulsifier is that the gel is of using a Cake Gel instead of a powder-based emulsifier because the gel instantly interacts with other ingredients and reduces mixing time by 50%. Time can be saved since it's possible to add all the ingredients simultaneously according to the all-in-one method.

Jilk is one of our oldest products and is still, after decades, used by bakers from all around the world with fantastic results.

*Aromatic*  
A brand by Bakels



## USAGE

2-4% on the total weight

## INGREDIENTS

Water, E420 (sorbitol - humectant, emulsifier, sweetener), E471 (mono- and diglycerides of fatty acids – glyceryl monostearate, glyceryl distearate - emulsifier), E475 (polyglycerol esters of fatty acids - emulsifier), E470a (sodium, potassium and calcium salts of fatty acids - emulsifier, stabilizer, anti-caking agent), Ethanol, 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
225426	11 lbs.	Plastic pail	100 x 11 lbs. (1102 lbs.)
225426	5 kg	Plastic pail	100 x 5 kg (500 kg)



### STORAGE

50°F- 65°F (10-18 °C)



### SHELF LIFE

365 days



### TYPE

Paste



### CATEGORY

Emulsifiers



### INGREDIENT FEATURES

Kosher



### FINISHED PRODUCT

Cup Cakes, Ice Cream,  
Muffins, Pound Cakes,  
Sponge Cake, Swiss Rolls



### BRANDS

Aromatic



### FUNCTION

Moisture, Softness, Stability, Texture, Volume