



PECO 50

OVERVIEW

A whipping emulsifier for sponges and similar aerated goods with high-fat content. Provides the items with an even texture and excellent volume and is suitable for both conventional and continuous mixing methods.

Aromatic
A brand by Bakels



USAGE

1% - 1.5% on the total weight

INGREDIENTS

Water, E475 (polyglycerol esters of fatty acids - emulsifier), 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), Ethanol, E420 (sorbitol - humectant, emulsifier, sweetener), E283 (potassium propionate - preservative), E432 (polysorbate 20 - emulsifier), Natural Orange Flavoring

PACKAGING

Code	Size	Type	Palletisation
222014	22 lbs.	Plastic pail	60 x 22 lbs. (1320 lbs.)
222014	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



FINISHED PRODUCT

Cup Cakes, Layer Cake, Snack Cakes,
Sponge Cake, Swiss Rolls



BRANDS

Aromatic



FUNCTION

Flexibility, Moisture, Softness, Stability, Texture, Volume