



Aromatic

A brand by Bakels

Aromatic product

AROFLEX
POWDER BASED EMULSIFIER

 **BAKELS**

BAKERY INGREDIENTS SINCE 1904

AROMATIC AROFLEX POWDER BASED EMULSIFIER










WHY CHOOSE AROFLEX?

- Unique vegetable cake emulsifier in powder form.
- Prolongs softness and freshness in the end product.
- Improved crumb to the finished cake.
- Reduces mixing time because you can use the all-in-one-method.
- Fast acting and disperses easily in the batter.
- Excellent results at a low cost due to the low dosage level.

AROFLEX is a unique vegetable cake emulsifier in powder form suitable for pastry. A highly soluble and fast acting emulsifier. The product makes it possible to use the all-in-one method.


This powder emulsifier provides an increased volume, improved crumb and extended freshness (softness) to the finished cake.

APPLICATIONS

-  Sponges
-  Swiss rolls
-  Pound cakes
-  Muffins & cupcakes
-  All types of snack cakes
-  Madeleines
-  Panettones

*Unique vegetable
cake emulsifier*

PRODUCT INFORMATION

 Dosage: 1-3% on the total weight

 Code: 216012 Packaging: 44 lb / 20 kg bag

 Storage: Recommendation 50–65°F (10–18°C)

 Shelf life: 730 days

 Certifications: Vegan