

Aromatic product

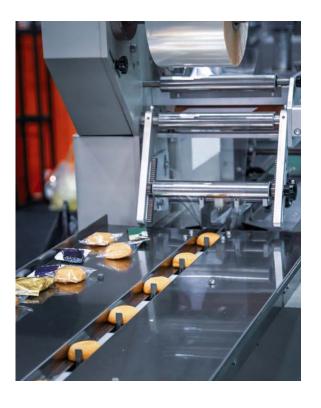
COLCO MONO



BAKERY INGREDIENTS SINCE 1904

AROMATIC COLCO MONO





WHY CHOOSE COLCO MONO?

- Boosts the volume of cakes by promoting aeration in the batter.
- Prolongs softness and freshness in the end product.
- Gives a fine crumb structure.
- Only one e-number that needs to be declared.
- 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.
- The product is of pure vegetable origin and free from GMO and allergens.

APPLICATIONS



Sponges



Swiss rolls



Pound cakes



Muffins & cupcakes



All types of snack cakes



Brioches



Madeleines



Panettones



Cookies

COLCO MONO is a premium Cake Gel for outstanding volume and stability while at the same time contributing to a more secure and flexible production process. It is ideal for the industrial production of all types of soft cakes that use baking powder. Aromatic Colco is the most concentrated emulsifier in the Cake Gel range, producing excellent results with lower doses.



PRODUCT INFORMATION

Dosage: 0.5% - 2% on the total weight

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

Code: 229410 Packaging: 22 lb / 10 kg pail

Shelf life: 365 days