



Aromatic

A brand by Bakels

Aromatic product

COLCO MONO



BAKELS

BAKERY INGREDIENTS SINCE 1904

AROMATIC COLCO MONO



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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.


*Only one e-number
needs to be declared*

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