



*Aromatic*

A brand by Bakels

*Cut the costs with*  
**INDUSTRIAL SOLUTIONS**  
FROM THE AROMATIC RANGE

 **BAKELS**

BAKERY INGREDIENTS SINCE 1904

# *Cut the costs with Aromatic*

## INDUSTRIAL SOLUTIONS

The current economic climate impacts every single bakery business regardless of size. We must all work closely together, find ways to navigate cost increases, and think differently.

In the past years, there has been a general trend of increasing prices for many raw materials. The challenges just seem to continue with disruption in the supply chain, costly logistic, and expensive power consumption. Inflation is impacting the entire road from grain to the table, in some cases increasing total cost per product up to double.

We help in replacing ingredients and adjusting recipes to lower cost, but also avoid food waste and optimize production and logistic.

Let's look into three solutions that can create better conditions to meet these challenges.

### *Did you know?*

Bakels Sweden is the centre of competence in the Bakels Group when it comes to emulsifiers/improvers. Our team consists of competent food engineers and technical experts.





# 3 cost saving tips

## 1 CAKE GELS

By replacing a competitor whipping agent with a high performing Cake Gel from Aromatic it is possible to reduce 10–25% of the egg content in the recipe calculated on egg amount. Egg is usually one of the most expensive ingredients in the recipe.

A Middle East based large-scale producer of cupcakes replaced their local cake gel with Aromatic Jilk 60. The original recipe contained 20% of egg and the egg amount could be reduced by 25%. It lowered the recipe cost but also contributed with a much more stable production process.

## 2 CAKE IMPROVERS

Reduce food waste and optimize production and logistic by adding only a tiny bit of an emulsion. 2–4% of Dorothy or Arosoft Cake improves the freshness and prolongs a soft eating quality for several days or weeks. It provides greater flexibility in the whole supply chain.

## 3 SHELF-LIFE EXTENDERS

A shelf-life extender contributes to less food waste and optimization of production and distribution by adding flexibility and a much wider lifetime window.

Aromatic Shelf-Life Extenders can preserve cakes packed and stored at ambient temperature for up to one year by inhibiting mold growth and keeping the moisture in the baked cake. No need for refrigeration or freezing means energy and cost savings.



*Don't skip the quality*

Don't make the mistake of trying to save money by cutting quality. Contact us for your unique needs and requirements, and we'll help you save money while still keeping quality.

# CAKE GELS

Cake Gels are mainly used to produce cakes with a high volume and improved freshness while ensuring a highly stable product, a reliable production, and a consistent baking quality.

The advantage of using a Cake Gel instead of a powder-based emulsifier is that the gel is easier to mix with the remaining ingredients in the recipe. The gel activates immediately and all ingredients can be added at the same time according to the all-in-one method. Therefore, the mixing time can be reduced.

Cake Gels have an outstanding aeration potential, which strongly favors the production of many small, uniform, and stable air bubbles. As a result, the crumb structure is finer which leads to a good texture.

## AROMATIC JILK

A versatile Cake Gel suitable for small-scale bakers, due to its convenient packaging and durability when used regularly. Provides volume, and stability and contributes to a more flexible baking process. Ideal for all kinds of baking, such as powder-based products, and is particularly suitable for open mixing machines.

**225419/225428**



Packaging: 5 kg pail, 30 kg pail



Dosage: 2–4% on total weight

## AROMATIC JILK 60

A well-known and versatile Cake Gel formulated for warmer climates. One of the most concentrated products in our range. The product is suitable for applications such as sponge cakes, layer cakes, pound cakes, snack cakes, and more. The product is very suitable for industrial use.

**225720/225723**



Packaging: 10 kg pail, 32 kg pail



Dosage: 0.5-2% on total weight

Note that the dosage is a recommendation. Dosage depends on the type of application.







## AROMATIC JILK PF

Based on the original Jilk without palm oil.

*palm free*


**225512**  Packaging: 10 kg pail

 Dosage: 2–4% on total weight

## AROMATIC JILK PLATINUM

This product is specifically designed to work well when the quality of the ingredients is uneven and varies. Optimal when you have a complex batter and a higher need for extra stability. This version of Jilk is excellent for use in the production of Swiss rolls due to its stability qualities.

**225611**  Packaging: 10 kg pail


 Dosage: 0.5-1.5% on total weight

## AROMATIC COLCO

Aromatic Colco 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 with baking powder. Aromatic Colco is the most concentrated emulsifier in the Cake Gel range, producing excellent results with lower doses.


**228216**  Packaging: 5 kg pail, 10 kg pail, 30 kg pail


**228218**

**228234**  Dosage: 0.5–2% on total weight

## AROMATIC COLCO MONO

Based on the original Colco this Cake Gel only contains one e-number that needs to be declared.


**229211**  Packaging: 10 kg pail

 Dosage: 2-4% on total weight

## AROMATIC AROPLUS

A particularly tolerant Cake Gel for the production of soft cakes using low-protein flour. Aroplus can be used in conventional and continuous mixing operations, providing the finished product with a fine texture, excellent volume, good stability, and extended softness.


**222612**  Packaging: 10 kg pail

 Dosage: 1–3% on total weight

## AROMATIC COBA

Coba is a Cake Gel that gives biscuits and cookies a tender eating structure. Coba also ensures that soft cakes rich in fat have an extra fine texture. Coba makes doughs and batters more tolerant to demanding baking processes and frequent handling. Furthermore, it helps the baked product hold its moisture which prolongs its shelf-life.

**224011**  Packaging: 28 kg pail

 Dosage: 2-4% on total weight


Note that the dosage is a recommendation. Dosage depends on the type of application.



# CAKE IMPROVERS

## AROMATIC AROZYME M

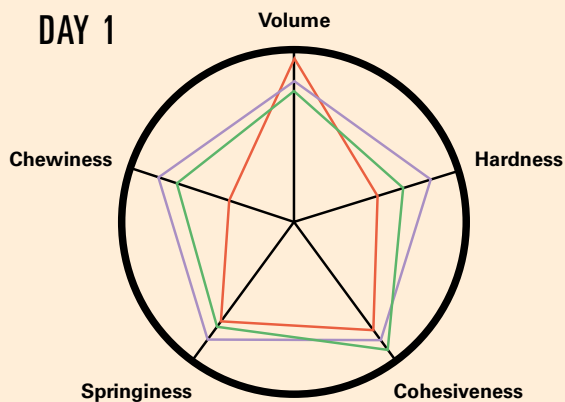
A powder-based concentrate containing a balanced blend of carefully selected enzymes and emulsifiers. Enhances quality, softness, and crumb structure of all types of soft cakes. Arozyme Cake ensures that the cake crumb remains flexible and has excellent resilience, which gives a softer cake and prolonged freshness. After a month of storage, texture profile analysis shows that the hardness of muffins and pound cakes baked with Arozyme Cake is reduced by 40–45% compared to the hardness of cakes baked with conventional cake mixes.

**434211**  Packaging: 15 kg bag

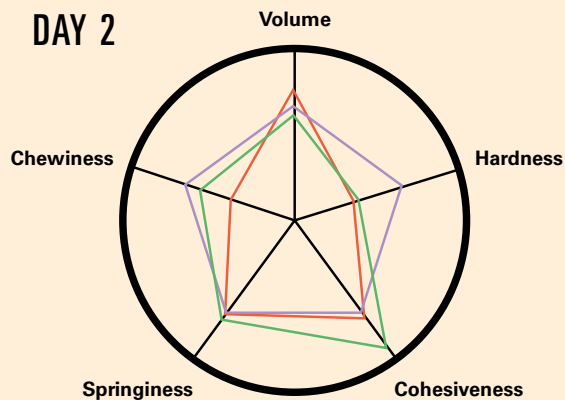
### STUDY ON AROMATIC AROZYME M




Figure showing analysis of eating experience when newly baked and after 28 days of storage.

**DAY 1**




**DAY 2**



-  Muffins with Arozyme M
-  Pound cake with Arozyme M
-  Reference

## AROMATIC WINSTO

Winsto is a powder-based concentrate containing the best possible blend of baking powder and emulsifiers. The product is tailor-made for small bakeries, semi-industrial bakeries, and bakeshops who wish to bake with ingredients from scratch. Suitable for all types of soft cakes. Winsto produces a soft and smooth cake with a porous crust and even structure. Winsto retains the moisture in the cake and prolongs the freshness while enhancing the experience of quality. The batter becomes more stable and tolerant during the baking process, which makes it easier to recreate the same high-quality cakes, time after time. Easily combined with other dry ingredients and does not require any pre-mixing. Replaces up to three ingredients, which simplifies the handling of raw material and the baking process.

**227114**  Packaging: 15 kg bag

## AROMATIC GLUTENAL

A stabilizer suitable for Swiss rolls. Makes rolling easier and prevents the Swiss roll from absorbing moisture from the filling. Aromatic Glutenal is also suitable for sponge cakes/layer cakes which will be packaged and therefore demand a more stable crumb without losing softness.

**446012**  Packaging: 15 kg bag




# EMULSIONS

## AROMATIC AROSOFT CAKE


Arosoft Cake is an emulsion, explicitly targeting the aging process in cake products to retain freshness and softness throughout shelf-life. It is particularly effective in baking powder-based products with high-fat content such as pound cakes and muffins. Arosoft Cake reduces fat and oil, and depending on the application and recipe also reduces humectants such as glycerol while still producing a softer cake. Considering this together with the low dosage required, Arosoft Cake is a cost-effective addition to the recipe.


**295015/295013**  Packaging: 9 kg pail, 28 kg pail

 Dosage: 2–4% on total weight

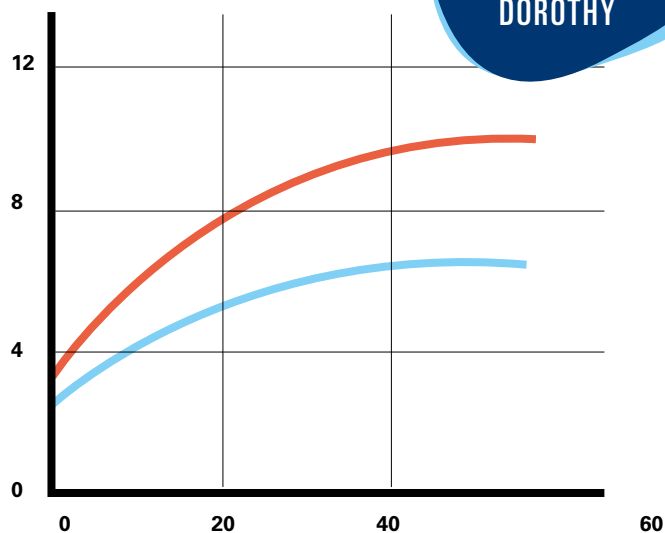
## AROMATIC DOROTHY

A unique emulsion that preserves softness and freshness in soft cakes. Especially suitable for baking powder-based products regardless of fat content. The product also gives excellent results in wheat dough and deep-fried donuts.

**296014**  
**296012**  
**296021**  Packaging: 10 kg pail, 28 kg pail,  
900 kg unfold tank



 Dosage: 1–3% on total weight

Hardness




STUDY ON  
AROMATIC  
DOROTHY


Shelf life in days

 Reference  When Dorothy is added with 2% on total weight

## AROMATIC DOROTHY PUMP

Pumpable version of the original Dorothy.


**296411**  Packaging: 900 kg unfold tank


 Dosage: 2–4% on total weight

## AROMATIC DOROTHY PF

A palm oil-free version of the original Dorothy.

*palm free*

**296501**  Packaging: 10 kg pail

 Dosage: 1–3% on total weight



Note that the dosage is a recommendation. Dosage depends on the type of application.





## MODERN AND LARGE SCALE PRODUCTION

Our products are developed and produced by Bakels Sweden. We have a modern and large-scale production in Gothenburg, Sweden.

The production meets all hygiene requirements and Bakels Sweden is certified with the highest ranking according to BRC.



## SUSTAINABLE INDUSTRIAL SOLUTIONS

We offer pumpable solutions for large-scale industrial production. Less plastic and a more sustainable solution.

*Read more about Easy Flow here.*



*Contact us!*

Bespoke customer products are a part of our core business. Contact us for your unique needs and requirements.






# SHELF LIFE EXTENDERS


## AROMATIC GL-LINE

The Aromatic GLLine contains preservatives that add an extra hurdle for microbial growth. The products themselves exhibit a rather high pH and therefore it is advisable to use citric acid to lower the pH in the final product as the preservatives need a low pH to be effective. The target pH in the cake should be between 6.0 and 6.8, depending on the application and total shelf life.

### AROMATIC GL 16 NEUTRAL

A liquid-neutral extender is suitable for layer cakes, Swiss rolls, and all types of sponge cakes.


**321611**  Packaging: 1100 kg IBC-tank

 Dosage: 4% on total weight

### AROMATIC GL 22

A concentrated liquid shelf life extender, suitable for all types of cakes.

**322210**  Packaging: 30 kg can


 Dosage: 2% on total weight

### AROMATIC GL 24

A concentrated liquid shelf life extender with lemon flavor, suitable for layer cakes, Swiss rolls and all other types of sponge cakes.


**322413**  Packaging: 30 kg can, 1000 kg IBC-tank,


**322415** 1220 kg IBC tank

**322416**  Dosage: 2% on total weight

### AROMATIC GL 24 SPECIAL

A concentrated liquid extender with lemon flavor suitable for layer cakes, Swiss rolls, and all types of sponge cakes.

**322510/322511**  Packaging: 30 kg can, 1220 kg IBC-tank

 Dosage: 2% on total weight

Note that the dosage is a recommendation. The dosage depends on the type of application.




## AROMATIC K-LINE


The Aromatic K-Line contains no preservatives\*.

The K-Line products exhibit a rather low pH of 5-6 that favors the antimicrobial effect.

### AROMATIC K2000 LEMON


A liquid uncolored extender with propylene glycol and lemon flavor, for use in layer cakes, Swiss rolls, and all types of sponge cakes. The product prevents mold growth and binds moisture so that the cake remains moist and soft for a longer time.


**692013/692016**  Packaging: 28 kg plastic can,  
1110 kg IBC-tank

 Dosage: 2% on total weight

### AROMATIC K3000 LEMON


A liquid uncolored extender with lemon flavor, for use in layer cakes, Swiss rolls and all other types of sponge cakes.


**692210**  
**692212**  Packaging: 10 kg, 30 kg plastic can,  
260 kg drum, 1240 kg IBC-tank

**692215**  
**692217**  Dosage: 2-3% on total weight

### AROMATIC K6000 VANILLA

A liquid uncolored extender with vanilla flavor, for use in layer cakes, Swiss rolls and all other types of sponge cakes.


**693811/693813**  Packaging: 10 kg plastic can,  
1240 kg IBC-tank

 Dosage: 2-3% on total weight

### AROMATIC K6000 LEMON

A liquid uncolored extender with lemon flavor, for use in layer cakes, Swiss rolls and all other types of sponge cakes.

**693912**  Packaging: 1240 kg IBC-tank

 Dosage: 2-3% on total weight

Note that the dosage is a recommendation. Dosage depends on the type of application.

\*Except for K2000 that contains propylene glycol whose application quantity is therefore limited in the EU and Switzerland.





# SUSTAINABLE BAKING WITH PRODUCTS FROM BAKELS SWEDEN

## RSPO-CERTIFICATION

We are concerned about the future and see human rights as given, and we want you as our customer to be able to do the same. That is why we are RSPO-certified. This means that we as far as possible buy palm oil that is certified according to RSPO segregated product flow. RSPO (Roundtable on Sustainable Palm Oil) is a non-profit organization that develops and implements criteria for responsibly farmed palm oil so that it is grown in a way that is good for the environment, human beings, and animals.



## PALM OIL FREE

For bakeries and patisseries with a completely palm oil free range, Bakels can offer fully palm oil free variants in all product segments.

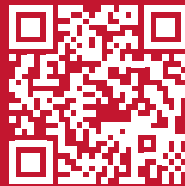
*Read more here*





**VISIT OUR WEBSITE  
FOR MORE INSPIRATION**

**[WWW.BAKELSSWEDEN.SE](http://WWW.BAKELSSWEDEN.SE)**



 **BAKELS**

BAKERY INGREDIENTS SINCE 1904

Bakels USA | 1244 Enterprise Drive | WI 54115 De Pere USA | 800 401 9598

[info@bakelsusa.com](mailto:info@bakelsusa.com) | [www.bakelsusa.com](http://www.bakelsusa.com)