

Aromatic

A brand by Bakels

Aromatic product

DOROTHY

 **BAKELS**

BAKERY INGREDIENTS SINCE 1904

AROMATIC DOROTHY



BAKERY INGREDIENTS SINCE 1904



Did you know?

DOROTHY can be used in combination with our cake gel JILK 60 for an even better result.

WHY CHOOSE DOROTHY?

- Provides improved freshness and moisture retention over time
- Prevents starch retrogradation and staling
- Gives a fine and bright cake crumb
- Easily soluble and fast acting
- Significantly better eating quality because of improved softness

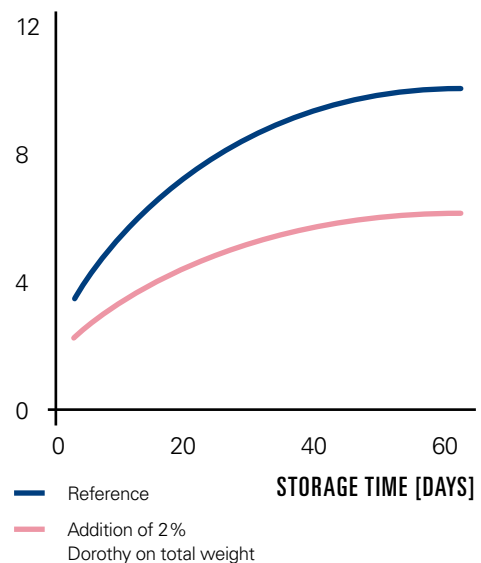
DOROTHY is an emulsifier paste which maintains softness and freshness in soft cakes during storage. It is suitable for all types of baking powder-based cakes regardless of their fat content.

DOROTHY optimises the cake recipe. Fat and egg content can be reduced while the amount of water can be increased – depending on the recipe and application. The result is a cake with a much higher quality at a lower cost and with minimal waste.

APPLICATIONS

- Layer cakes
- Swiss rolls
- Muffins & cupcakes
- Slice cakes
- Pound cakes
- All types of snack cakes
- Fried doughnuts

HARDNESS



PRODUCT INFORMATION

Dosage: 1% - 4% on the total weight

Code: 296601 **Packaging:** 22 lb / 10 kg barrel

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

Shelf life: 365 days

Certifications: Halal, Organic