

The background of the advertisement shows several blueberry muffins in light-colored paper liners, arranged on a light-colored wooden surface. The muffins are golden-brown with visible blueberries on top. In the bottom right corner, there is a small sprig of fresh green mint leaves and a single blueberry. The overall lighting is bright and natural, highlighting the texture of the muffins and the freshness of the ingredients.

Aromatic

A brand by Bakels

Aromatic Cake Gel

JILK






 **BAKELS**

BAKERY INGREDIENTS SINCE 1904



*Outstanding whipping
power - high-performing
Cake Gel*

APPLICATIONS

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

WHY CHOOSE JILK?

- Provides a high volume.
- Easy to use and disperses well in the batter.
- Low dosage: 0,5–3% on batter weight.
- A cost-effective product due to the reduction of egg and the low dosage.
- Promotes the aeration of cake batter by producing a large number of small, uniform air bubbles.
- Stabilizes the batter during the baking process, and the cake during cooling.
- Made of pure vegetable origin and has a very low level of trans fatty acids: <1%.
- Free from GMO and allergens.
- Enables machinability.
- Does not have an off-flavor.


A versatile cake gel suitable for small-scale bakers, due to its convenient packaging and durability when used regularly. It promotes volume, stability, and contributes to a more flexible baking process.

Ideal for all kinds of baking powder-based products and particularly suitable for open mixing machines.


The advantage of using a Cake Gel instead of a powder-based emulsifier is that the gel is of using a Cake Gel instead of a powder-based emulsifier because the gel instantly interacts with other ingredients and reduces mixing time by 50%. Time can be saved since it's possible to add all the ingredients simultaneously according to the all-in-one method.


Jilk is one of our oldest products and is still, after decades, used by bakers from all around the world with fantastic results.

PRODUCT INFORMATION

 **Dosage:** 2% - 4% on the total weight

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

 **Code:** 225426 **Packaging:** 11 lb / 5 kg pail

 **Shelf life:** 365 days

 **Certifications:** Halal, Organic