

Emulpals® 116

Product Profile

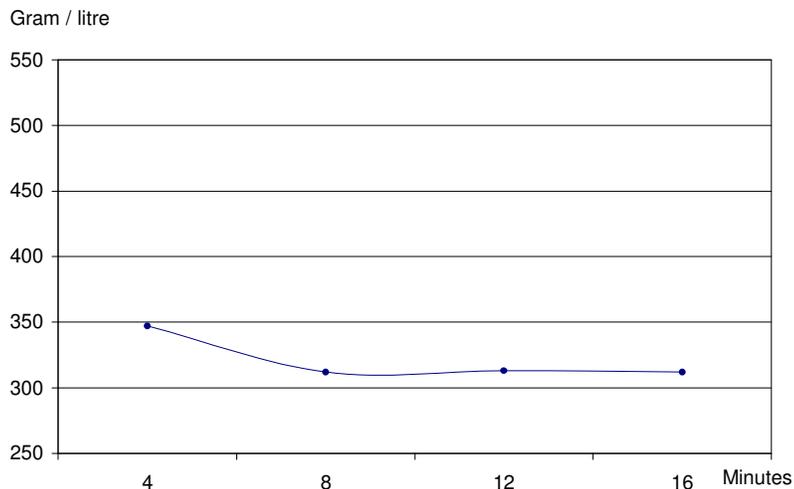


Product Type: A whipping emulsifier based on polyglycerol esters.

Application Areas: Emulpals® 116 is an aerating agent in powder form, based on non-GMO and vegetable emulsifiers. Emulpals® 116 is an all-round product that can be applied in a variety of cake products, e.g. sponge cakes, Swiss rolls, pound cakes, household mixes etc. where all the ingredients can be added at once.

Functional Properties: Emulpals® 116 has a very fast whipping profile, and ensures excellent aerating and volume of the cake batter even after a few minutes of whipping. Although Emulpals® 116 has a fast reaction with a low batter density, it still gives a fine and regular crumb structure to the final bake goods.

Batter density at different whipping times



Whipping profile:

Sponge cake with 5.2% Emulpals® 116, Hobart A-200 model, 3rd speed.
The whipping time of 8-12 minutes provides the optimum whipping- and cake

volume.

The figures are the average of 1-year storage of the mix.

Especially because of the fast whipping profile Emulpals® 116 is a unique product to use for the manufacturing of retail mixes for household application where fast whipping reaction is an advantage.

Emulpals® 116 is very tolerant towards ingredients that have influence to the whipability e.g. cocoa, oil, etc.

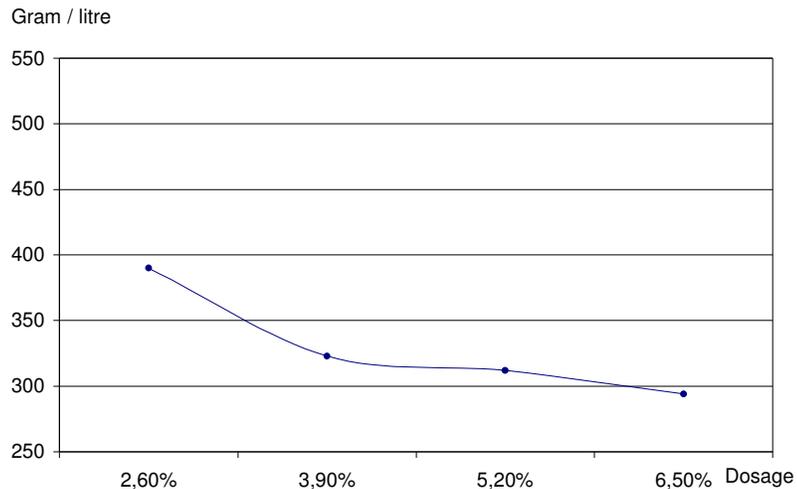
As Emulpals® 116 is based on a neutral carrier (starch), the colouring agent in the cake mix (e.g. skim-milk powder, dextrose, whey powder etc.) can be adjusted independently of the emulsifier level. These qualities ensure more possibilities during the recipe development.

Dosage:

Sponge cake/Swiss roll: 3-5% on dry ingredients
Cocoa sponge cake: 5-6% on dry ingredients

Pound cake/Madeira: 1-3% on dry ingredients

Batter density at different dosage levels



Typical Emulpals® 116 dosage profile in a sponge cake recipe, 8 minutes of whipping time. Hobart A-200 model, 3rd speed.