

MASEMUL® EF 2002

Cake Gel Blend

MASEMUL® EF 2002 is incorporated into cake gel. This will help in getting a robust and high performing cake gel. Once used in the batter it will help to improve batter handling and overall cake quality. It significantly improves softness and moisture retention. This can be used for sponge, muffins, cup-cakes, swiss rolls and butter / cream cakes.

Features of MASEMUL® EF 2002

One Step Batter Process - Cake ingredients can be mixed altogether in a single step with MASEMUL® emulsifiers-based cake gel. The total aeration time ranges from 5 to 6 minutes, depending on equipment and batch size.

Formulation Considerations while Using MASEMUL® EF 2002

- **Cake Batter conditioners** - No additional emulsifiers are required. MASEMUL® EF 2002 is specially developed for all types of cakes.
- **Egg replacement of up to 15%** - MASEMUL® EF 2002 replace egg with water in the cake batter.

Advantages of Using MASEMUL® EF 2002

- **Ease of use** - MASEMUL® EF 2002 can be incorporated into cake gel with existing mixing equipment.
- **Aeration** - Emulsifiers - based cake gel ensures excellent aeration, giving very good batter stability and cake volume.
- **Ingredient Costs** - Cake gel with MASEMUL® emulsifiers makes it possible to replace part of the egg content and other solids with water, without detracting from the final cake quality.
- **Sensory Benefits** - Cake gels with MASEMUL® emulsifiers result in cakes with good, uniform cell structure and have a moist crumb with pleasant mouth feel.
- **Shelf Life** - Cake gels with MASEMUL® emulsifiers are easy to process and have a long shelf life.
- Compensation for variations in raw materials (e.g., flour quality).
- **Better texture of finished cakes** - i.e., finer texture for Brownie, Muffins, Pound and sponge cakes.
- Consistent quality cakes, leading to enhanced throughput.

Outcome & Results

MASEMUL® EF 2002 emulsifiers used in cake gels are made from fatty acids from edible, refined vegetable fats and are suitable for use in fat free and low fat cakes.

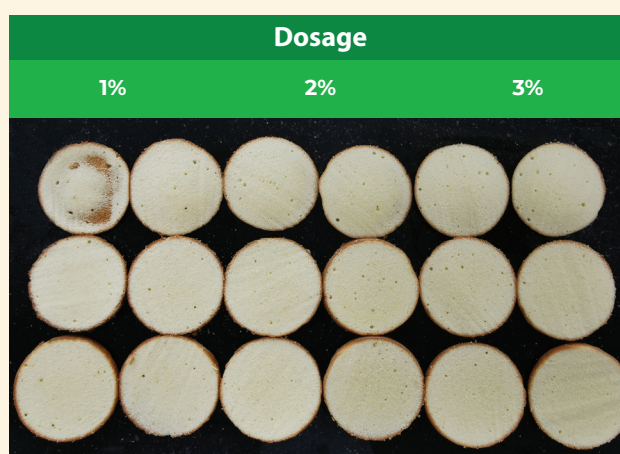
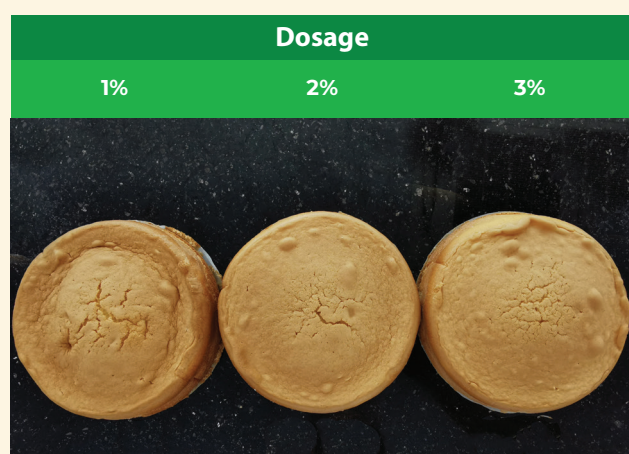




Characteristics of Sponge Cakes with MASEMUL[®] Emulsifier Gel

Key: lowest (1) highest (10)

Character	Percentage Gel		
	1%	2%	3%
Height (leavening)	7	9	10
Texture	6	7	8
Moistness	6	7	6
Sliceability	7	7	6
Pore size	7	7	6
Colour	7	7	7
Overall liking	7	8	7
Overall Score	47	52	50



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