

MASEMUL® EF 2005

Integrated Emulsifier Blend for Non-Propylene Glycol (PG) Cake Gel Preparation

Emulsifier blend to use in producing α -cake gel especially in formulation without propylene glycol. Cake gel produced will have excellent stability as well as whipping ability. Easy handling pellet emulsifiers.

Features of MASEMUL® EF 2005

- Source of α -crystalline and α -tending emulsifier for excellent whipping properties.
- Feasibility of 'all-in method' in cake preparation.

Formulation Considerations while Using MASEMUL® EF 2005

- 28.0 - 32.0% MASEMUL® EF 2005 in total formulation.
- 20.0 - 27.0% MASCEROL® Glycerine 99.7%.
- 10.0 - 15.0% Sorbitol.

Advantages of Using MASEMUL® EF 2005

- Provides stable α -gel system.
- Imparts quick whipping properties in α -cake gel that provides good cake volume, improve cake batter aeration.
- Cake gel ingredients that improves final keeping quality and texture of cakes.
- Suitable for cake gel used in preparing cake using commercial processing line.

Outcome & Results

α - cake gel produced a stable and ideal for use within vertical mixer production as well as industrial production of all types of cake.



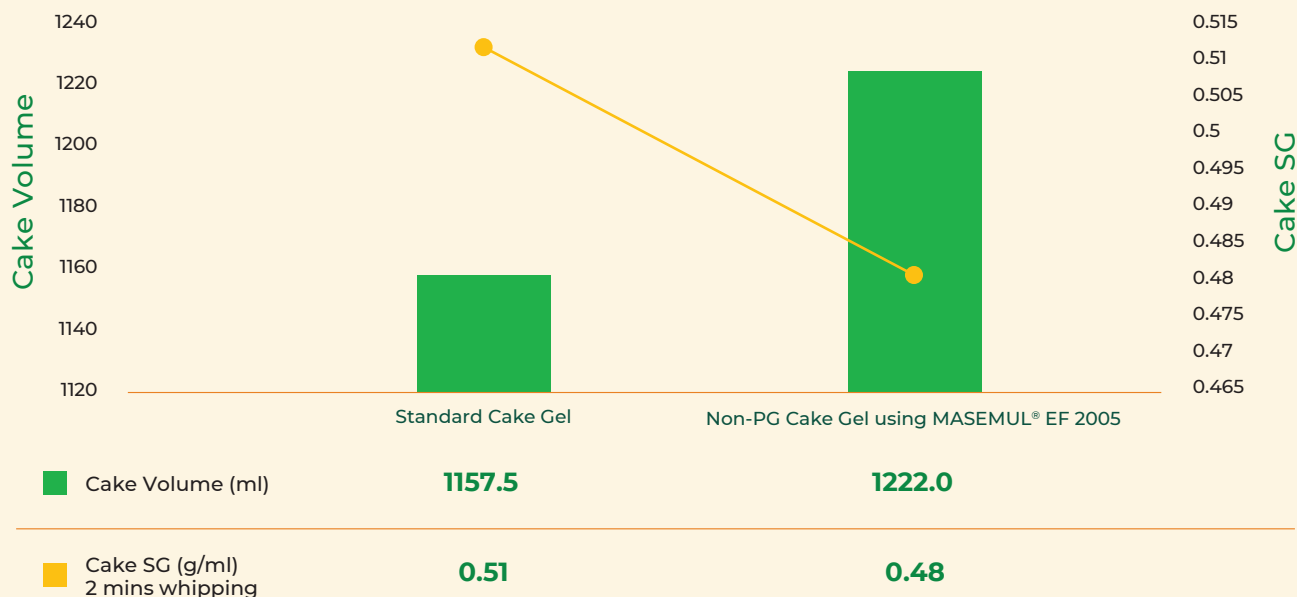


Cake Gel Aeration Ability

Comparison test were conducted using standard Cake Gel (with PG) and Non-PG Cake Gel made by MASEMUL® EF 2005

	Standard Cake Gel	Non-PG Cake Gel using MASEMUL® EF 2005
Images		
Center Height (mm)	Moist and spongy	Moist and spongy
Eating Quality	60.50	62.50

Evaluation of Non-PG Cake Gel using MASEMUL® EF 2005 in comparison with Standard Cake Gel



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The information contained herein is to our best knowledge true and accurate, but all recommendations or suggestions are made without guarantee since we can neither anticipate or control the different conditions under which this information and our products are used.

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