

MASEMUL® EF 25

Cake Softener and Shelflife Enhancer

MASEMUL® EF 25 is incorporated into cake recipes to improve batter handling and overall cake quality. It significantly improves softness and moisture retention throughout its shelf life. Combined with shortening to enhance creaming of high ratio cakes.



Features of MASEMUL® EF 25

- Enhance performance of shortening.
- Versatile for use in cakes, muffins, bar cakes, sponges, swiss rolls and cookies.

Formulation Considerations while Using MASEMUL® EF 25

- Cake Batter conditioners - No additional emulsifiers are required in high ratio cakes when MASEMUL® EF 25 is used.
- For sponge cakes using starch method MASEMUL® EF 25 will be additional to cake gel.
- The use level of 2 - 3.5% based on flour to be used with shortening.

Advantages of Using MASEMUL® EF 25

- Compensates for variations in raw materials (e.g., flour quality).
- Enhances batter strength for industrial scale cake production.
- Eases de-panning of cakes from moulds.
- Enables formulation of low fat products; reduction in shortening or oil with no loss of volume, softness, or slicing ease.
- Increases aeration and volume retention, improving oven spring and increased volume.
- Improves texture of finished cakes - i.e., finer texture for Brownie, Muffins, Pound and Yellow cakes.
- Delivers consistent quality cakes, leading to enhanced throughput.



Outcome and Results

MASEMUL® EF 25 enhances volume, softness, cell structure, shelf life and eating qualities of cakes and cookies.

Brownie Evaluation

Parameter	Standard Recipe	Recipe with MASEMUL® EF 25
Batter		
Texture	Thin and flowy	Thick
Post baking		
Texture	Soft	Softer
Moistness	Moist	More moist
Volume	Same volume	
Eating	Little dry	Soft and moist

MASEMUL® EF 25 added to Brownies and Coffee Cake recipe reduces moisture loss and results in richer texture after baking.

All other quality parameters retained.

Coffee Cake Evaluation

Parameter	Standard Recipe	Recipe with MASEMUL® EF 25
Batter		
Texture	Thin and flowy	Thicker
Post baking		
Texture	Soft	Softer
Moistness	Moist	More moist
Volume	Lower	Higher
Eating	Little dry	Soft and moist

Yellow Cake Evaluation



MASEMUL® EF 25 increases batter strength, moistness and volume along with providing uniform cell structure in yellow cakes.

Disclaimer:

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.