

Emulsifier Blend in Cake Gel Preparation

MASEMUL® EF 2004

Emulsifier blend to use in producing standard α -cake gel for good stability and improved cake batter quality.



Features of MASEMUL® EF 2004

- Source of α -crystalline and α -tending emulsifier for good cake batter quality.
- Feasibility of 'all-in method' in cake preparation.

Formulation Considerations while Using MASEMUL® EF 2004

27.0 – 30.0% MASEMUL® EF 2004 in total formulation.

Advantages of Using MASEMUL® EF 2004

- 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.

Outcome & Results

Alpha cake gel produced is stable and ideal for use within vertical mixer production of all types of cake.

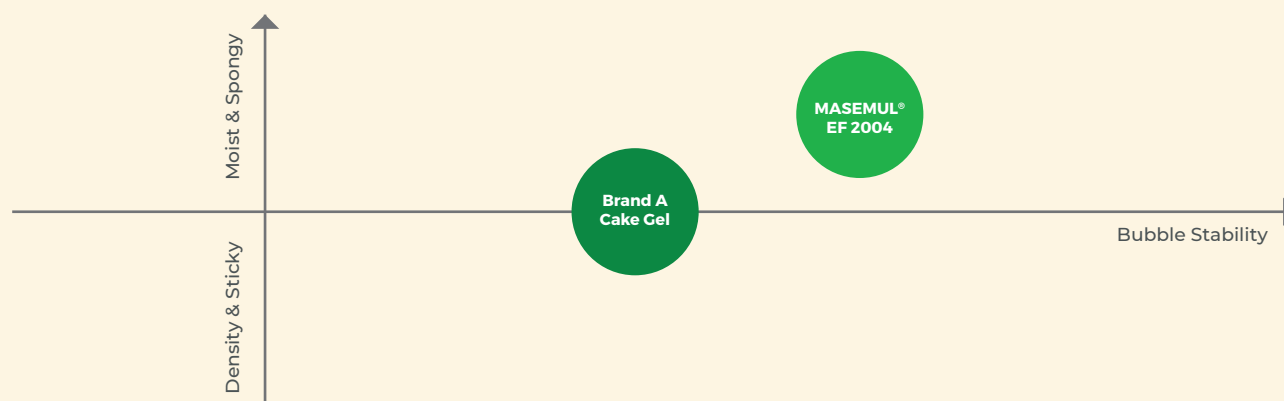


Cake Gel Aeration Ability

Evaluation were conducted using basic sponge cake recipe at 5% cake gel.

	Commercial Cake Gel (Brand A)	Cake Gel using MASEMUL® EF 2004
Density, SG (g/ml)	0.62	0.53
Volume (ml)	972.0	1151.5
Center Height (mm)	53.75	62.70
Images		
Eating quality	Sticky and dense	Moist and spongy

With the use of 5% baker percentage of cake gel with MASEMUL® EF 2004, cake produced showed bigger in volume compared to commercial cake gel. Cake made by cake gel using MASEMUL® EF 2004 has better eating quality compared with cake made by using commercial cake gel.



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.

Email: fp@icofgroup.com

www.musimmas.com