

MASEMUL® EF 2009

Potassium Stearate in Glycerol

MASEMUL® EF 2009 is a potassium stearate in glycerol for cake gel application.

Features of MASEMUL® EF 2009

- Made of raw materials of vegetables and non-GMO origin.
- Easy handling as MASEMUL® EF 2009 is in liquid form.

Formulation Considerations while Using MASEMUL® EF 2009

Optimum dosage of MASEMUL® EF 2009: 3.00% – 8.00% in total formulation

Advantages of Using MASEMUL® EF 2009

- Application made simple
- Simplified processing
- Shorter processing time

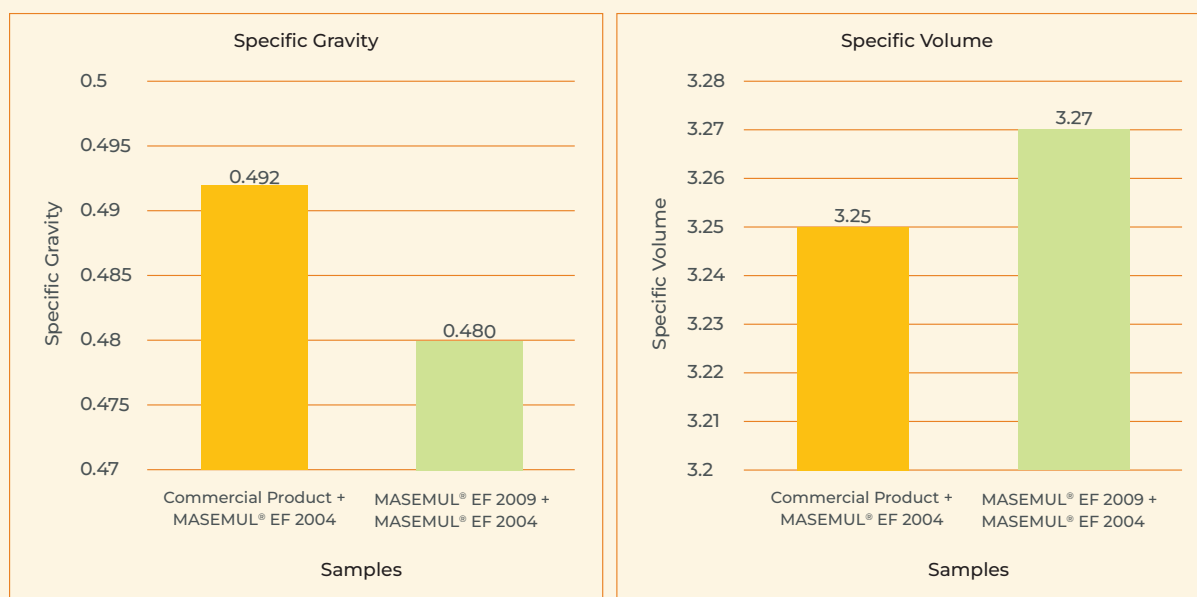




Outcome and Results

Baking Performance Comparison

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



	Commercial Product in MASEMUL® EF 2004 Cake Gel	MASEMUL® EF 2009 in MASEMUL® EF 2004 Cake Gel
Photo		
Sensory	Moist, spongy and easy to melt	Moist, spongy and easier to melt

MASEMUL® EF 2009 has similar performance with Commercial Product in terms of specific gravity, specific volume and mouthfeel in MASEMUL® EF 2004 cake gel application.