

Improving Quality and Functionality of Cake & Cream Margarine

MASEMUL® EM 3001

Industrial margarine is extensively used in bakery and confectionery applications as a fat source as well providing structure and taste characteristics in these products.

Cake and cream margarine are industrial margarine for use in pound cakes, fat based bakery fillings, topping and short crust pastry.

Features of MASEMUL® EM 3001

- Made of raw materials of vegetables and non GMO origin.
- Easy handling as emulsifier system in paste form.

Formulation Considerations while Using MASEMUL® EM 3001

- Dissolve MASEMUL® EM 3001 in 5 parts of fat blend.
- Optimum dosage of MASEMUL® EM 3001: 0.2-0.5% in total formulation

Advantages of Using MASEMUL® EM 3001

- Provides stable water dispersion, ensuring homogeneous emulsion with no oiling out.
- Imparts excellent whipping properties resulting in stable butter cream.
- Gives a smooth, fine and creamy texture in butter cream.
- Provides lubrication for cake leavening and produces good cake volume.

Outcome & Results

- MASEMUL® EM 3001 improves emulsion stability of cake & cream margarine.
- Margarine with MASEMUL® EM 3001 when whipped into butter cream enhances whipped properties.

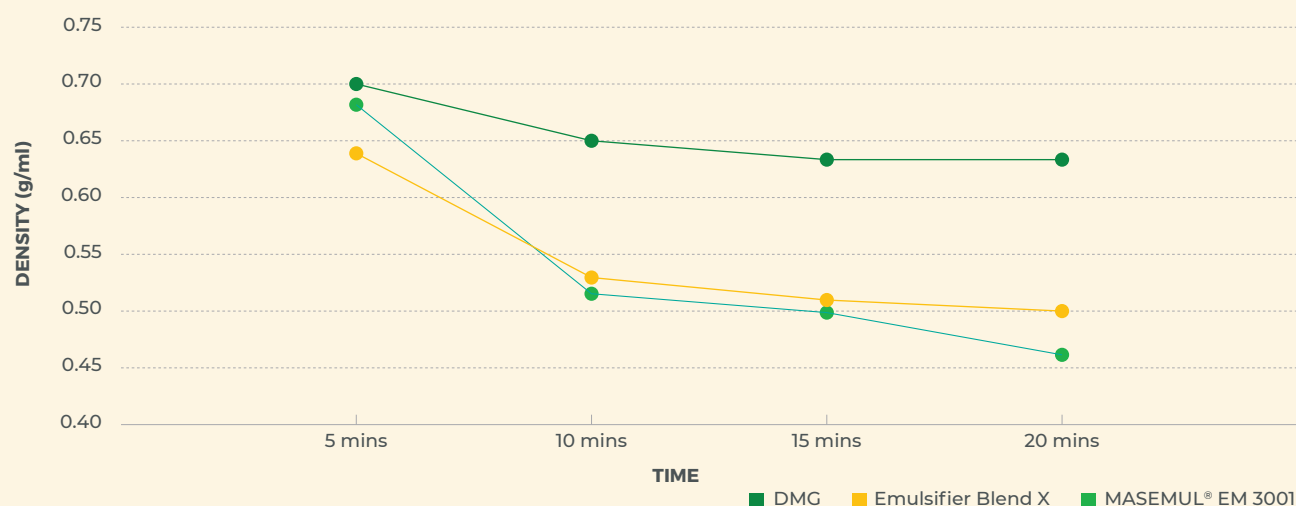




Margarine whip-ability in butter cream:

Margarine with 0.3% MASEMUL® EM 3001 lowers butter cream density resulting in enhanced air incorporation in cream products.

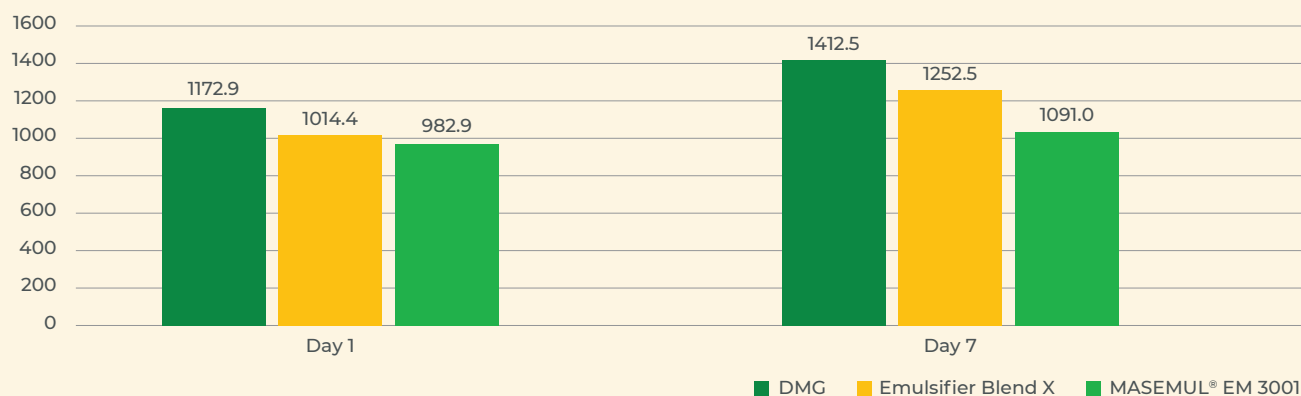
Butter Cream Density



Texture retention of cake using margarine with MASEMUL® EM 3001

MASEMUL® EM 3001 reduces staling of cake retaining texture, eating quality over the shelf life of the cake.

Hardness (g) during Shelf Life



A standard dosage of 0.3%, MASEMUL® EM 3001 provides :

- Better emulsion stability of margarine.
- Lower density in incorporating air in butter cream.
- Increased moisture retention for softer cake with good cake volume.

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.

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