



AROFLEX

OVERVIEW

This product is a unique vegetable cake emulsifier in powder form suitable for pastry. A highly soluble and fast acting emulsifier. The product makes it possible to use the all-in-one method.

This powder emulsifier provides an increased volume, improved crumb and extended freshness (softness) to the finished cake.

USAGE

10-30 g/kg on total weight.

INGREDIENTS

starch, E475, E471

PACKAGING

Code	Size	Туре	Palletisat <mark>ion</mark>
216012	20 kg	Bag	





NUTRITIONAL INFORMATION

Type

Energy (kJ)

Energy (kcal)

Fat (g)

of which saturated (g)

Carbohydrate (g)

of which saccharides (g)

Protein (g)

Sodium (g)

corresponds to approx (g salt)



STORAGE

Cool and dark conditions in closed packaging



Cake Improvers, Industrial ingredients



SHELF LIFE

730 days

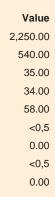


FINISHED PRODUCT

Cake, Confectionery, Snack cakes, Soft cakes, Sponge cake



Moistiness, Softness, Stability, Texture, Volume





Powder



Aromatic