



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	Type	Palletisation
216012	20 kg	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,250.00
Energy (kcal)	540.00
Fat (g)	35.00
of which saturated (g)	34.00
Carbohydrate (g)	58.00
of which saccharides (g)	<0,5
Protein (g)	0.00
Sodium (g)	<0,5
corresponds to approx (g salt)	0.00



STORAGE

Cool and dark conditions in closed packaging



SHELF LIFE

730 days



TYPE

Powder



CATEGORY

Cake Improvers, Industrial ingredients



FINISHED PRODUCT

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



BRANDS

Aromatic



FUNCTION

Moistiness, Softness, Stability, Texture, Volume