



# AROPLUS

## OVERVIEW

Aroplus is a range of particularly tolerant Cake Emulsifier for the production of soft cakes using low-protein flour. Aroplus is a pumpable product available from a tank, but also in pails.

Aroplus can be used in conventional and continuous mixing operations, providing the finished product with a fine texture, excellent volume, good stability and extended freshness.

## USAGE

15-20 g/kg of total batter weight.

## INGREDIENTS

water, E471, E477, E420, E1520, ethanol, E470a, E432, E283, Carriers: water, E420, E1520 and ethanol, Processing aids: E470a, E283

## PACKAGING

Code	Size	Type	Palletisation
222612	10 kg	Pail	

## NUTRITIONAL INFORMATION

### Type

Energy (kJ)	1,250.00
Energy (kcal)	300.00
Fat (g)	29.00
of which saturated (g)	27.00
Carbohydrate (g)	5.50
of which saccharides (g)	<0.5
Protein (g)	<0.5
Sodium (g)	<0.5
corresponds to approx (g salt)	0.00



### STORAGE

Dry and cool conditions 10-18 °C



### SHELF LIFE

365 days



### TYPE

Paste



### CATEGORY

Cake Emulsifiers



### INGREDIENT FEATURES

Kosher



### FINISHED PRODUCT

Layer cake, Muffin, Pound cake,  
Sponge cake, Swiss roll



### BRANDS

Aromatic



### FUNCTION

Freshness, Stability, Texture, Volume