



# COLCO SWISS

## OVERVIEW

Colco Swiss is a tailor-made Cake Emulsifier for industrial production of Swiss rolls and sponges. Colco Swiss provides a very fine crumb structure that prevents the filling from migrating with the sponge.

Also prevents a sticky cake surface and provides flexible rolling.

Suitable for use in all types of mixers. Colco Swiss is exceptionally economical in use due to the excellent results obtained from a low dosage.

## USAGE

8-18 g/kg on total batter weight.

## INGREDIENTS

water, E471, E475, E420, E470a, E472e, ethanol, E432, E283, natural orange flavouring, Carriers: Water, E420, ethanol, Processing aids: E470a, E283

## PACKAGING

Code	Size	Type	Palletisation
228511	9 kg	Pail	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,300.00
Energy (kcal)	310.00
Fat (g)	31.00
of which saturated (g)	29.00
of which polyunsaturated (g)	0.50
Carbohydrate (g)	4.50
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

270 days



### TYPE

Paste



### CATEGORY

Cake Emulsifiers



### INGREDIENT FEATURES

Kosher



### FINISHED PRODUCT

Sponge cake, Swiss roll



### BRANDS

Aromatic



### FUNCTION

Elasticity, Flexibility