



COLCO

OVERVIEW

Colco is a premium all-around Cake Emulsifier for outstanding volume and stability while at the same time contributing to a more secure and flexible production process. Colco is the most concentrated emulsifier in the cake emulsifier range, producing excellent results with lower doses.

Colco is for the industrial production of all types of soft cakes that use baking powder.

Talk to your sales representative about which emulsifier best suits your needs. [Contact us!](#)



USAGE

10-20 g/kg of total batter weight.

INGREDIENTS

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

PACKAGING

Code	Size	Type	Palletisation
228218	10 kg	Pail	
228234	30 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,300.00
Energy (kcal)	310.00
Fat (g)	31.00
of which saturated (g)	30.00
of which trans fatty acids (g)	<0.5
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

365 days



TYPE

Paste



CATEGORY

Cake Emulsifiers



INGREDIENT
FEATURES

Kosher



FINISHED
PRODUCT

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



BRANDS

Aromatic



FUNCTION

Softness, Stability, Volume