



# DOROTHY PF

## OVERVIEW

Dorothy is a palm oil-free version of the original [Dorothy](#).

Dorothy is an emulsion which maintains the softness and freshness in soft cakes during storage. It is suitable for all types of baking powder-based cakes regardless of their fat content. It gives an excellent result in wheat dough and fried doughnuts and can also be combined with a Cake Gel such as [Colco](#).

Dorothy optimises the cake recipe, fat and egg content can be reduced while the amount of water can be increased – depending on the recipe and application. The result is a cake of higher quality at a lower cost.

## USAGE

20-40 g/kg on total batter.

## INGREDIENTS

water, vegetable oil (rapeseed), E471, E481, E283

## PACKAGING

Code	Size	Type	Palletisation
296501	550 kg	Pail	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,100.00
Energy (kcal)	260.00
Fat (g)	29.00
of which saturated (g)	14.00
Carbohydrate (g)	<0,5
of which saccharides (g)	<0,5
Protein (g)	<0,5
Sodium (g)	<0,5
corresponds to approx (g salt)	0.00



### SHELF LIFE

365 days



### TYPE

Paste



### CATEGORY

Cake Emulsifiers, Cake Improvers



### INGREDIENT FEATURES

Halal, Kosher, Palm-free



### FINISHED PRODUCT

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



### BRANDS

Aromatic



### FUNCTION

Freshness, Shelf-life extension, Softness