



# DOROTHY

## OVERVIEW

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 with higher quality at a lower cost.

Dorothy comes in several variations; from pumpable suitable for industrial use, and also with fewer e-numbers and one palm-free version.

## USAGE

20-40 g/kg on total batter.

## INGREDIENTS

water, vegetable oil (rapeseed), E471, E481, E283, Carrier: water, vegetable oil (rapeseed), Processing aid: E283

## PACKAGING

Code	Size	Type	Palletisation
296014	10 kg	Pail	
296021	900 kg	Tank	

## NUTRITIONAL INFORMATION

### Type

Energy (kJ)	1,100.00
Energy (kcal)	260.00
Fat (g)	29.00
of which saturated (g)	14.00
Carbohydrate (g)	0.50
of which saccharides (g)	0.50
Protein (g)	0.50
Sodium (g)	0.50
corresponds to approx (g salt)	0.45



### STORAGE

Dry and cool conditions 10-18 °C



### SHELF LIFE

365 days



### TYPE

Paste



### CATEGORY

Cake Emulsifiers, Cake Improvers,  
Industrial ingredients



### 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