



GL 24

OVERVIEW

GL 24 is a powerful liquid preservative solution to prolong the shelf-life of soft cakes. The liquid technology of this synergistic blend is particularly suitable for all kinds of long life snack cakes, sponge cakes, pound cakes, muffins and injected fillings. GL 24 inhibits the growth of mould very effectively and enhances freshness over time.

WHY CHOOSE GL 24?

- Extends shelf-life and keeps products safe for up to 6–12 months.
- Provides homogenous, even dispersion throughout the batter.
- Controls water activity and the pH of the cake.
- Does not affect the taste.
- By choosing a liquid solution you can avoid irritating dust, which is common with dry preservatives.

Add this product with other liquids, such as egg, water or oil, directly at the beginning of the mixing process. It allows for the all-in-one method and makes mixing quick and easy.

Discover [GL 24 Special](#) suitable for industrial bakeries.

USAGE

1-2% of total batter weight

INGREDIENTS

glycerol (E422), water, sodium propionate (E281), potassium sorbate (E202), natural lemon flavouring

PACKAGING

Code	Size	Type	Palletisation
322413	30 kg	Drum	
322416	1220 kg	Tank	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,050.00
Energy (kcal)	250.00
Fat (g)	0.50
of which saturated (g)	0.50
Carbohydrate (g)	56.00
of which saccharides (g)	0.50
Sodium (g)	2.50
corresponds to approx (g salt)	5.83



STORAGE

15-25 °C



SHELF LIFE

730 days



TYPE

Liquid



CATEGORY

Shelf-life extenders



INGREDIENT
FEATURES

Halal, Kosher



FINISHED
PRODUCT

Cupcake, English muffins, Layer cake,
Muffin, Pound cake, Snack cakes,
Swiss roll, Tortillas



BRANDS

Aromatic



FUNCTION

Freshness, Shelf-life extension, Softness