



JILK PF

OVERVIEW

Jilk is a versatile Cake Emulsifier suitable for small-scale bakers, due to its convenient packaging and durability when used regularly. Promotes volume, stability and contributes to a more flexible baking process. Ideal for all kinds of baking powder-based products and particularly suitable for open mixing machines. Due to the low dosage rate, Jilk is a very cost-effective alternative.

The advantage with using a Cake Emulsifier instead of a powder-based emulsifier is that the gel is easier to mix with the remaining ingredients in the recipe. The emulsifier activates immediately, which can shorten the mixing time by up to 50%. Time can be saved since it's possible to add all the ingredients at the same time according to the all-in-one method.

Jilk is one of our oldest products and is still, after decades, used by bakers from all around the world with a fantastic result.

Jilk is developed in several different versions to suit our customers unique needs. This version of Jilk is free from palm.



USAGE

30 g/kg of total batter weight.

INGREDIENTS

water, E420, E471, E477, E470a, ethanol, E283, natural orange flavouring, Carriers: Water, E420, ethanol, Processing aids: E470a, E283

PACKAGING

Code	Size	Type	Palletisation
225417	10 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,500.00
Energy (kcal)	360.00
Fat (g)	26.00
of which saturated (g)	22.00
Carbohydrate (g)	27.00
of which saccharides (g)	<0.5
Protein (g)	<0.5
Sodium (g)	<0.5
corresponds to approx (g salt)	0.01



STORAGE

Dry and cool conditions 10-18 °C



SHELF LIFE

90 days, 90 days



TYPE

Paste



CATEGORY

Cake Emulsifiers



INGREDIENT
FEATURES

Kosher, Palm-free



FINISHED
PRODUCT

Cupcake, Ice cream, Muffin, Pound
cake, Sponge cake, Swiss roll



BRANDS

Aromatic



FUNCTION

Softness, Stability, Texture, Volume