



## JILK 60

### OVERVIEW

Jilk 60 is a premium all-around Cake Emulsifier for outstanding volume, stability and production reliability. It is produced to Halal specification and is particularly suited to warm climates. Ideal for use within industrial production of all varieties of soft cake.

Jilk 60 is concentrated and produces excellent results, even from a low dosage. It is a cost-effective alternative to locally produced cake emulsifiers and has proven to reduce the total recipe cost for many bakers.

### USAGE

15-20 g/kg on total batter weight.

### INGREDIENTS

water, E420, E471, E475, E1520, E470a, E432, E283, natural orange flavouring, Carriers: Water, E420, E1520, Processing aids: E470a, E283

### PACKAGING

| Code   | Size  | Type | Palletisation |
|--------|-------|------|---------------|
| 225720 | 10 kg | Pail |               |
| 225723 | 32 kg | Pail |               |

## NUTRITIONAL INFORMATION

**Type**

|                                |          |
|--------------------------------|----------|
| Energy (kJ)                    | 1,300.00 |
| Energy (kcal)                  | 320.00   |
| Fat (g)                        | 26.00    |
| of which saturated (g)         | 25.00    |
| of which trans fatty acids (g) | <0.5     |
| Carbohydrate (g)               | 21.00    |
| 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

365 days



### TYPE

Paste



### CATEGORY

Cake Emulsifiers, Industrial ingredients



### INGREDIENT FEATURES

Halal, Kosher



### FINISHED PRODUCT

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



### BRANDS

Aromatic



### FUNCTION

Softness, Stability, Texture, Volume