



# JILK

## OVERVIEW

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.

Jilk is one of our oldest products and is still, after decades, used by bakers from all around the world with a fantastic result. We have developed versions of Jilk to suit different kind of customers around the world, discover [Jilk PF](#) free from palm and [Jilk 60](#) suitable for industrial production.

Talk to your sales representative about which emulsifier best suits your needs. [Contact us!](#)

Read our guide on how to use our technical solutions from Aromatic in our "Industrial Cake Manufacturing Guide" [here](#).



## USAGE

30 g/kg of total batter weight.

## INGREDIENTS

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

## PACKAGING

Code	Size	Type	Palletisation
225419	5 kg	Pail	
225422	10 kg	Pail	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,400.00
Energy (kcal)	340.00
Fat (g)	25.00
of which saturated (g)	24.00
of which trans fatty acids (g)	<0.5
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

365 days



### TYPE

Paste



### CATEGORY

Cake Emulsifiers



### INGREDIENT FEATURES

Halal, Kosher



### FINISHED PRODUCT

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



### BRANDS

Aromatic



### FUNCTION

Efficiency, Moistiness, Softness, Stability, Texture, Volume