



K2000 LEMON

OVERVIEW

K2000 LEMON is a liquid **Shelf-Life Extender** that will help you prolong the shelf life of industrially manufactured cakes. The liquid technology of this synergistic blend is particularly suitable for layer cakes, swiss rolls, all kinds of sponge cakes and snack cakes. This solution inhibits mould growth and binds moisture at the same time to enhance the softness & freshness of the cakes.

Add K2000 LEMON together with other liquids, such as egg, water or oil, directly at the beginning of the mixing process. Remove the same amount of liquids in your recipe as you add the solution.

VALUES

- Liquid freshness enhancer to prevent mould growth
- Binds moisture so that the cake remains soft for a longer time
- Provides homogenous and even dispersion throughout the batter
- Controls water activity and pH of the cake

DID YOU KNOW?

K2000 LEMON can be used in combination with our cake gel **JILK 60** for the best cake quality.

Talk to us about **long shelf life cake solutions**. Our technical Bakels experts have a long experience in the field and will help you with tailmode package of long-shelf-life cake solutions. [Talk to us today!](#)

USAGE

20 g/kg of total weight.

INGREDIENTS

propylene glycol (E1520), water, sodium acetate (E262i), acetic acid (E260), natural lemon flavouring

PACKAGING

Code	Size	Type	Palletisation
692013	28 kg	Plastic can	
692016	1110 kg	Tank	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	80.00
Energy (kcal)	15.00
Fat (g)	0.50
of which saturated (g)	0.50
Carbohydrate (g)	0.50
of which saccharides (g)	0.50
Protein (g)	0.50
Sodium (g)	3.50
corresponds to approx (g salt)	8.35



STORAGE

15-25 °C



SHELF LIFE

730 days



TYPE

Liquid



CATEGORY

Industrial ingredients, Shelf-life extenders



INGREDIENT FEATURES

Halal, Kosher



FINISHED PRODUCT

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



BRANDS

Aromatic



FUNCTION

Freshness, Shelf-life extension, Softness