



TK 12

OVERVIEW

TK 12 is a preservative for all types of soft cakes. The product inhibits mould growth and rope spoilage, keeping soft cakes fresh for a longer time.

TK 12 has a low pH level, making it far more effective at prolonging shelf-life than any powder alternatives.

Add this product with other liquids, such as egg, water or oil, directly at the beginning of the mixing process. TK 12 allows for the all-in-one method and makes mixing quick and easy. Remove the same amount of liquid in your recipe as you add TK 12.

USAGE

20 g/kg of total weight.

INGREDIENTS

propylene glycol (E1520), water, sodium propionate (E281), natural lemon flavouring

PACKAGING

Code	Size	Type	Palletisation
320814	27 kg	Plastic can	
320815	1000 kg	Tank	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	40.00
Energy (kcal)	10.00
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)	1.00
corresponds to approx (g salt)	2.98



STORAGE

15-25 °C



SHELF LIFE

730 days



TYPE

Liquid



CATEGORY

Shelf-life extenders



INGREDIENT FEATURES

Halal



FINISHED PRODUCT

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



BRANDS

Aromatic



FUNCTION

Freshness, Shelf-life extension, Softness