



WINSTO

OVERVIEW

Winsto is a powder concentrate containing the best possible blend of baking powder and emulsifier. The product tailors for in-store bakeries, semi-industrial bakeries and bakeshops who wish to bake with ingredients from scratch.

Suitable for all kinds of soft cakes, including Swiss roll, muffins, sponge cake, pound cake and more. Winsto provides a soft and smooth cake with a porous crust and even structure. Retains the moisture in the cake and prolongs the feeling of freshness while enhancing the experience of quality.

The batter becomes stable and tolerant during the baking process, which makes it easier to recreate the same high-quality cake, time after time.

Easily combined with other dry ingredients and does not require any pre-mixing. Also replaces up to three ingredients, which simplifies the handling of raw material and the baking process.

USAGE

28 g/kg on total batter weight.

INGREDIENTS

di and polyphosphates (E450), sodium bicarbonate (E500ii), calcium dihydrogen phosphate (E341i), rice starch, WHEAT starch, polyglycerol esters of fatty acids (E475), mono and diglycerides of fatty acids (E471), carboxymethyl cellulose (E466)

PACKAGING

Code

2271-01

Size

15 kg

Type

Bag

Palletisation

ADDITIONAL INFORMATION

May Contain Traces of Milk and Egg.



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Powder



CATEGORY

Cake Improvers



INGREDIENT FEATURES

Halal



FINISHED PRODUCT

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



BRANDS

Aromatic



FUNCTION

Batter tolerance, Freshness, Moistiness, Softness, Stability