

# LAB SCALE CAKE GEL MAKING

## PRODUCTS

Ekömul MG 95 HP  
 Dosage: 18%

Ekölite PE 03 P  
 Dosage: 9%

## FUNCTIONAL BENEFIT

- Improved aeration capabilities
- Cake batter stability
- Crumb softening

## FORMULATION EXAMPLE

INGREDIENTS	DOSAGE (%)
Distilled monoglycerides <b>Ekömul MG 95 HP</b>	18.00
Polyglycerol esters <b>Ekölite PE 03 P</b>	9.00
Propylene glycol	14.00
Glycerol	3.80
Potassium stearate	1.00
Water	54.20
<b>TOTAL</b>	<b>100.00</b>
<i>Total Emulsifiers</i>	27.00

## PROCEDURE

1. Double boil emulsifiers and potassium stearate until melted and maintain at 80°C.
2. Heat all the co-solvents, maintain at 80°C.
3. Heat water and maintain at 80°C.
4. Add the co-solvents into the melted emulsifiers at 500 rpm. *Note: Mixing speed may vary following equipment.*
5. The water phase ingredients are then incorporated slowly into the emulsifier mixture, while mixing maintained at 500 rpm.
6. Remove heat source once all ingredients have been added in.
7. Reduce mixing speed to 200 rpm. Mix for 5 minutes or until mixture has run clear and bubbles surfaced to the top - gently scoop off foam and discard.
8. Once mixture is cooled to ~75°C, transfer into desired container slowly - avoid bubble formation.
9. The cake gel should not be disturbed until it has fully gelled.
10. Store at room temperature.

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