

ALPHA TENDING EMULSIFIER FOR CAKE GEL

PRODUCTS

Ekömul MG 95 HP
 Dosage: 13% - 25%

Ekölite PE 03 P
 Dosage: 5% - 15%

Ekölite PG 95 P
 Dosage: 5% - 15%

Ekölite SE 60 S
 Dosage: 5% - 15%

FORMULATION EXAMPLE

INGREDIENTS	FORMULATION 1	FORMULATION 2	FORMULATION 3
	DOSAGE (%)	DOSAGE (%)	DOSAGE (%)
Ekömul MG 95 HP	18.0	18.0	15.0
Ekölite PE 03 P	9.0	-	-
Ekölite PG 95 P	-	4.5	-
Ekölite SE 60 S	-	4.5	9.0
Propylene Glycol	14.0	14.0	14.0
Glycerol	8.0	8.0	8.0
Sodium Stearate	1.0	1.0	1.0
Water	50.0	50.0	50.0
Total	100.00	100.00	100.00

FUNCTIONAL BENEFIT

- Cake batter stability
- Improved aeration
- Uniformly fine crumb structure

PROCEDURE EXAMPLE

1. Double boil propylene glycol, emulsifiers and sodium stearate to 80°C.
2. Heat water and glycerol to 80°C.
3. Transfer water phase into the emulsifier phase.
4. Mix thoroughly but slowly to avoid incorporation of air.
5. Gently scoop off foam layer on top and discard.
6. Transfer into container slowly to avoid air incorporation.
7. Immediately cover the surface of cake gel with a layer of plastic.
8. Set aside for cooling to form gel.
9. Store at room temperature.

The information and recommendations contained herein are to the best of our knowledge reliable. However, nothing herein is to be construed as a warranty of representation in respect of safety in use, suitability, efficacy or otherwise including freedom from patent infringement. User should conduct their own tests to determine the suitability of our product for their own specific purposes and the legal status for their intended use of the product. Issued: Aug 2024

