

# LOWER PROPYLENE GLYCOL CAKE GEL

## PRODUCTS

Ekömul MG 95 HP  
 Dosage: 13-25%

Ekölite PE 03 P  
 Dosage: 5-15%

## FUNCTIONAL BENEFIT

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

## 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	9.0	9.0
Propylene Glycol	9.0	7.0	5.0
Glycerol	8.0	10.0	12.0
Sodiums Stearate	1.0	1.0	1.0
Water	55.0	55.0	58.0
<b>Total</b>	<b>100.00</b>	<b>100.00</b>	<b>100.00</b>

## 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.

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