

# LOWER PROPYLENE GLYCOL CAKE GEL

## FORMULATION EXAMPLE

INGREDIENTS	REFERENCE	LOWER PG
	DOSAGE (%)	DOSAGE (%)
Ekömul MG 95 HP	18.0	18.0
Ekölite PE 03 P	9.0	9.0
Propylene Glycol	14.0	5.0
Glycerol	4.0	10.0
Sucrose	0.0	10.0
Sodiums Stearate	1.0	1.0
Sodium Hydroxide (46%)	0.0	0.18
Water	54.0	46.82
<b>Total</b>	<b>100.00</b>	<b>100.00</b>

## PROCEDURE EXAMPLE

1. Double boil propylene glycol, emulsifiers and sodium stearate to 85°C.
2. Heat water and glycerol to 85°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*

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### PRODUCTS

Ekömul MG 95 HP

Dosage: 18%

Ekölite PE 03 P

Dosage: 9%

### FUNCTIONAL BENEFIT

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

