

CAKE GEL

REFERENCE FORMULATION

INGREDIENTS	DOSAGE (%)
Distilled Monoglycerides Ekömul MG 95 HP	18.0
Polyglycerol Esters Ekölite PE 03 P	9.0
Propylene Glycol	14.0
Glycerol	3.8
Potassium Stearate	1.0
Water	54.2
Total	100.0
<i>Total Emulsifiers</i>	<i>27.0</i>

PROCEDURE EXAMPLE

1. Double boil the emulsifiers and potassium stearate until fully melted and maintain the temperature at 80°C.
2. Heat all the co-solvents and maintain at 80°C.
3. Heat the water and maintain at 80°C.
4. Add the co-solvents into the melted emulsifiers while mixing at 500 rpm. *Note: Mixing speed may vary depending on the equipment used.*
5. The water phase ingredients are then incorporated slowly into the emulsifier mixture using a pipette, while mixing maintained at 500 rpm (complete within 20 minutes for 500g sample or 10 minutes for 250g sample)
6. Remove from heat source once all the ingredients have been added.
7. Reduce the mixing speed to 200 rpm. Mix for 5 minutes or until the mixture become clear and bubbles rise to the surface - gently scoop off foam and discard.
8. Once mixture has cooled to approximately 75°C, transfer into desired container slowly - avoid bubble formation.
9. Allow the cake gel to stand undisturbed until it has fully gelled.
10. 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: Oct 2025

FIN_PAG_V1.0_10_25_Cake Gel_FIA 2025

PRODUCTS

Ekömul MG 95 HP
Dosage: 18%

Ekölite PE 03 P
Dosage: 9%

FUNCTIONAL BENEFIT

- Cake batter stability
- Improved aeration capabilities
- Crumb softening

