

CAKE IMPROVERS

BRAND

ORNATE

CAKE GEL

PRODUCT DESCRIPTION :-

ORNATE CAKE GEL IS DESIGNED CONSIDERING VALUE AND QUALITY. WITH THE COMPETITIVE COST ORNATE CAKE GEL DELIVERS HIGH PERFORMANCE AND EXCELLENT AERATING, STABILIZING PROPERTIES. ORNATE CAKE GEL IS PROVEN TO BE THE BEST CAKE IMPROVER IN ITS CLASS AND VALUE TO THE PRODUCTS.

PRODUCT ADVANTAGES :-

- ENHANCE GAS RETENTION; IMPROVED DOUGH TOLERANCE.
- EXCELLENT CRUMB SOFTNER RESULTING SOFT SPONGE.
- GOOD RISING AND SOFTNING PROPERTIES.
- BETTER MOUTH FEEL AND EATING QUALITIES.
- PROVIDES EXCELLENT STABILITY TO THE BATTER.

APPLICATION	:	TO BE ADDED IN THE CAKE BATTER AT A DOSAGE 2%-5% ON FLOUR WEIGHT.
PHYSICAL APPEARANCE	:	TRANSLUCENT SOFT GEL
SHELF LIFE	:	BEST BEFORE 12 MONTHS FROM THE DATE OF MANUFACTURE
STORAGE	:	STORE IN COOL DRY PLACE.
PACKING	:	1KG, 5KG, 10KG, 20KG, 50KG.
INGREDIENTS	:	WATER, EMULSIFIERS (INS 471, 491, 477) HUMACTANTS (INS 1520, 422)

