

CAKE IMPROVERS

BRAND :

CREST
CAKE GEL

PREMIUM CAKE GEL

PRODUCT DESCRIPTION:

CREST IS A EXCELLENT CAKE IMPROVER, WHICH GIVES HIGH DOUGH TOLERANCE TO MECHANICAL HANDLING , RESULTING RAPID EXPANSION TO THE BATTER AND FINER CRUMB STRUCTURE.

PRODUCT ADVANTAGES :-

- FAST WHIPPING AND AERATING ABILITY.
- HIGH EXPANSION RATE OF CAKE SPONGE.
- HELPS UNIFORM DISPERSION OF ALL INGREDIENTS.
- TOLERANT TO HIGH OIL CONTENT RECIPE.
- TOLERANT TO VARIOUS MIXING METHODS.

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, 477, 491, 433) HUMACTANTS (INS 1520, 422)

