

Cake Gel

**CODE:**Chemsino Cake Gel**RECOMMENDED DOSAGE:**

Add 3% - 5% of the flour

PACKAGING:10kg/20kg/drum

Function

Shorter rise time

Smooth mouth feel

Enlarge rise volume

Finer internal texture

Cake gel is a kind of cake emulsifiers. It can reduce the produce time, provide moist taste and pure aroma for cakes, has excellence performance in produce, stability, emulsifier also can extend the shelf life.

Composition:

DMG/Span60/PGE/PGMS/Propylene glycol/Sorbitol/Water

Cake Gel in Orange Sponge Cake



① Pour the sugar into the eggs, whisk until frothy, add the cake oil, then whisk in the middle until the egg is milky and thick, with almost no bubbles visible on the surface, about 25 minutes ;

② After mixing the milk and salad oil, select part of the egg batter and mix it evenly, then pour it into the egg batter basin and stir it for a few times, then pour in the sifted low-gluten flour, stir it for a few times, then beat it with an eggbeater until even ;

③ Preheat the oven to 150 degrees, then pour the batter into an 8-inch mold;

④ Take out the cooked sponge cake;

Other Related Products



Compounded Preservatives



Bread Improver



Baking Powder

Packaging - Storage and Transportation



Packaging :10kg/20kg/drum

Storing :To be stored in cool and dry place, avoid sunlight

Transportation :18mts for one 20GP container without Pallets

