

Spongolit® 542 Kraft

PRD-No.
30530828

Articles

50208775* 20 kg multilayer paper bag with PE-lining

* This product is vegetarian, halal, kosher, gluten free

Country of origin
EU

Description

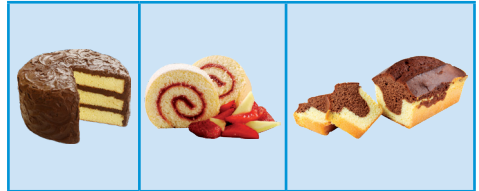
White to yellowish powder.
Complex powder system consisting of emulsifier on a carrier system of glucose syrup and skimmed milk powder.
Used as an aerating emulsifier for the production of cakes.

Composition

Ingredients in descending order of weight:
Glucose syrup, lactic acid esters of mono- and diglycerides of fatty acids (E 472b), acetic acid esters of mono- and diglycerides of fatty acids (E 472a), skimmed milk powder.

Standards

All additives used in Spongolit® 542 Kraft comply with the current specifications established by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the current EU Regulation laying down specifications for food additives.
Manufactured under ISO 9001 as well as HACCP methodology.



Applications:
sponge cake, swiss roll and marble cake

Specification

For further information see separate document: "Standard Specification" (not for regulatory purposes) available via BASF's World Account: <https://worldaccount.basf.com>

Storage conditions

The product should be stored at temperatures between 5 – 30 °C, in a dry place.

Shelf life

In its unopened original package under the mentioned conditions the product has a shelf life of 24 months.

Applications

Spongolit® 542 Kraft can be used as aerating emulsifier in cake applications, especially for sponge cakes, pound cakes, swiss rolls and muffins to improve cake volume, crumb structure, crumb moistness and texture.

Dosing

Using Spongolit® allows an all in method during manufacturing.

The dosage is depending on used flour quality as well as adding of further ingredients, preparation method (whipping times), used equipment (speed, energy input) and cake quality expectations.

Recipes are available on request.

Summary

Spongolit® 542 Kraft is an aerating emulsifier which is applicable in a broad range of cake applications. It combines fast batter aeration with a medium cake volume and an elastic and soft crumb structure in the final application.

This document, or any information provided herein does not constitute a legally binding obligation of BASF and has been prepared in good faith and is believed to be accurate as of the date of issuance. Unless expressly agreed otherwise in writing in a supply contract or other written agreement between you and BASF:

- a) To the fullest extent not prohibited by the applicable laws, BASF EXPRESSLY DISCLAIMS ALL OTHER REPRESENTATIONS, WARRANTIES, CONDITIONS OR GUARANTEES OF ANY KIND, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL, BY FACT OR LAW, INCLUDING ANY IMPLIED WARRANTIES, REPRESENTATIONS OR CONDITIONS OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, SATISFACTORY QUALITY, NON-INFRINGEMENT, AND ANY REPRESENTATIONS, WARRANTIES, CONDITIONS OR GUARANTEES, ARISING FROM STATUTE, COURSE OF DEALING OR USAGE OF TRADE and BASF HEREBY EXPRESSLY EXCLUDES AND DISCLAIMS ANY LIABILITY RESULTING FROM OR IN CONNECTION WITH THIS DOCUMENT OR ANY INFORMATION PROVIDED HEREIN, including, without limitation, any liability for any direct, consequential, special, or punitive damages relating to or arising therefrom, except in cases of (i) death or personal injury to the extent caused by BASF's sole negligence, (ii) BASF's willful misconduct, fraud or fraudulent misrepresentation or (iii) any matter in respect of which it would be unlawful for BASF to exclude or restrict liability under the applicable laws;
- b) Any information provided herein can be changed at BASF's sole discretion anytime and neither this document nor the information provided herein may be relied upon to satisfy from any and all obligations you may have to undertake your own inspections and evaluations;
- c) BASF rejects any obligation to, and will not, automatically update this document and any information provided herein, unless required by applicable law; and
- d) This document or any information provided herein must not be used for purposes of pharmaceutical registrations.

If you have any further questions or need additional support, please contact your BASF sales representative.