

Spongolit[®] 4040

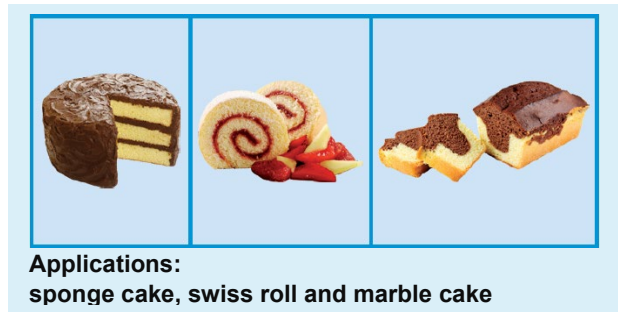
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Articles

50209467* 25 kg multilayer paper bag with PE-lining

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



Country of origin

Germany

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), skimmed milk powder, propane-1,2-diol esters of fatty acids (E 477), mono- and diglycerides of fatty acids (E 471).

Standards

All additives used in Spongolit[®] 4040 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.

Specification

For further information see separate document: "Standard Specification" (not for regulatory purposes).

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[®] 4040 can be used as aerating emulsifier in cake applications, especially for sponge cakes 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 final cake quality expectations.

According to Regulation (EC) 1333/2008, the maximum levels of propane-1,2-diol esters of fatty acids (E 477) in the final product have to be observed.

Recipes are available on request.

Summary

Spongolit® 4040 is an aerating emulsifier with a high whipping tolerance which is applicable in various kinds of sponge cake applications. It combines a slow to medium batter aeration with medium cake volume and soft crumb structure in the final application.

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