

Spongolit® 460

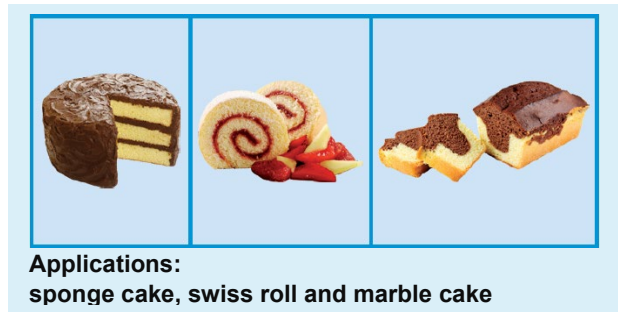
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Articles

50209469* 20 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), propane-1,2-diol esters of fatty acids (E 477), skimmed milk powder.

Standards

All additives used in Spongolit® 460 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® 460 can be used as aerating emulsifier in cake applications, especially for sponge cakes, pound cakes 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 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® 460 is an aerating emulsifier which is applicable especially in fat free cake applications. It combines fast and strong batter aeration with soft light and coarse crumb structure in the final cake application.

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