

Spongolit® EP 320

PRD-No.

30534854

Articles

50210571* 20 kg multilayer paper bag with PE-lining

* This product is vegetarian, halal, gluten free.

Country of origin

EU

Description

White powder with a neutral odor.
Complex powder system consisting of emulsifier on a carrier system of rice starch.
Used as an aerating emulsifier for the production of cakes.

Composition

Ingredients in descending order of weight:
Rice starch, polyglycerol esters of fatty acids (E 475), mono- and diglycerides of fatty acids (E 471), polyoxyethylene sorbitan monooleate (E 433).

Standards

All additives used in Spongolit® EP 320 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/ISO 14001 as well as HACCP methodology.

Specification

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



Applications:
sponge cake, swiss roll and marble cake

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 15 months.

Applications

Spongolit® EP 320 can be used as aerating emulsifier in cake applications, especially for sponge cakes, pound cakes and muffin 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.

According to Regulation (EU) 1129/2011, the maximum levels of polyglycerol esters of fatty acids (E 475) in the final product have to be observed.

Summary

Spongolit® EP 320 is an aerating emulsifier, which is applicable especially in high fat-containing cake applications. It combines strong batter aeration with medium to high cake volume and a fine crumb structure in the final application.

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