

Spongolit® 530 Kosher

PRD-No.
30536817

Articles

50277331*	0.35 kg fibreboard boxes
50210814*	20 kg multilayer paper bag with PE-lining

* This product is vegetarian, kosher

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.



Applications:
sponge cake, swiss roll and marble cake

Composition

Ingredients in descending order of weight:
Rice starch, glucose syrup, lactic acid esters of mono- and diglycerides of fatty acids (E 472b), skimmed milk powder, acetic acid esters of mono- and diglycerides of fatty acids (E 472a), polyglycerol esters of fatty acids (E 475), mono- and diglycerides of fatty acids (E 471).

Standards

All additives used in Spongolit® 530 Kosher 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>

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 12 months.

Applications

Spongolit® 530 Kosher 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.

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® 530 Kosher is an aerating emulsifier which is applicable in a broad range of cake applications. It combines fast batter aeration with a high cake volume and an elastic and soft crumb structure in the final application. It is further suited for fat-containing recipes.

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