



# AROFLEX

## OVERVIEW

This product is a unique vegetable cake emulsifier in powder form suitable for pastry. A highly soluble and fast acting emulsifier. The product makes it possible to use the all-in-one method.

This powder emulsifier provides an increased volume, improved crumb and extended freshness (softness) to the finished cake.

## USAGE

10-30 g/kg on total weight.

## INGREDIENTS

starch, E475, E471

## PACKAGING

Code	Size	Type	Palletisation
216012	20 kg	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,250.00
Energy (kcal)	540.00
Fat (g)	35.00
of which saturated (g)	34.00
Carbohydrate (g)	58.00
of which saccharides (g)	<0,5
Protein (g)	0.00
Sodium (g)	<0,5
corresponds to approx (g salt)	0.00



### STORAGE

Cool and dark conditions in closed packaging



### SHELF LIFE

730 days



### TYPE

Powder



### CATEGORY

Cake Improvers, Industrial ingredients



### FINISHED PRODUCT

Cake, Confectionery, Snack cakes, Soft cakes, Sponge cake



### BRANDS

Aromatic



### FUNCTION

Moistiness, Softness, Stability, Texture, Volume