



# COBA

## OVERVIEW

Coba is a Cake Emulsifier that gives biscuits and cookies a tender eating structure. Cobra also ensures that soft cakes rich in fat have an extra fine texture.

Makes doughs and batters more tolerant to demanding baking processes and frequent handling. Furthermore, it helps the baked product keep its moisture which prolongs shelf-life.

## USAGE

30 g/kg on total batter weight.

## INGREDIENTS

water, E471, E420, E470a, ethanol, Carriers: Water, E420, ethanol, Processing aid: E470a

## PACKAGING

| Code   | Size  | Type | Palletisation |
|--------|-------|------|---------------|
| 224011 | 28 kg | Pail |               |

## NUTRITIONAL INFORMATION

| Type                           | Value    |
|--------------------------------|----------|
| Energy (kJ)                    | 1,050.00 |
| Energy (kcal)                  | 260.00   |
| Fat (g)                        | 20.00    |
| of which saturated (g)         | 20.00    |
| Carbohydrate (g)               | 17.00    |
| of which saccharides (g)       | <0.5     |
| Protein (g)                    | <0.5     |
| Sodium (g)                     | <0.5     |
| corresponds to approx (g salt) | 0.01     |



### STORAGE

Dry and cool conditions 10-18 °C



### SHELF LIFE

365 days



### TYPE

Paste



### CATEGORY

Cake Emulsifiers



### INGREDIENT FEATURES

Kosher



### FINISHED PRODUCT

Biscuit, Cookies, Muffin,  
Pound cake



### BRANDS

Aromatic



### FUNCTION

Freshness, Moistiness, Softness, Stability, Texture, Volume