



# AROPLUS

## OVERVIEW

Aroplus is a range of particularly tolerant Cake Gel for the production of soft cakes using low-protein flour. Aroplus is a pumpable product available from a tank, but also in pails.

Aroplus can be used in conventional and continuous mixing operations, providing the finished product with a fine texture, excellent volume, good stability and extended freshness.

Read more about the great benefits of a Cake Gel [here](#).

## USAGE

15-20 g/kg of total batter weight.

## INGREDIENTS

water, E471, E477, E420, E1520, ethanol, E470a, E432, E283, Carriers: water, E420, E1520 and ethanol, Processing aids: E470a, E283

## PACKAGING

Code	Size	Type	Palletisation
222612	10 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,250.00
Energy (kcal)	300.00
Fat (g)	29.00
of which saturated (g)	27.00
Carbohydrate (g)	5.50
of which saccharides (g)	<0.5
Protein (g)	<0.5
Sodium (g)	<0.5
corresponds to approx (g salt)	0.00



STORAGE

Dry and cool conditions 10-18 °C



SHELF LIFE

365 days



TYPE

Paste



CATEGORY

Cake Gels



INGREDIENT FEATURES

Kosher



FINISHED PRODUCT

Layer cake, Muffin, Pound cake, Sponge cake, Swiss roll



BRANDS

Aromatic



FUNCTION

Freshness, Stability, Texture, Volume