



## AROSOFT CAKE

### OVERVIEW

Arosoft Cake is a Cake Improver in emulsion shape, explicitly targeting the ageing process in cake products to retain freshness and softness throughout shelf-life. It is particularly effective in baking powder-based products with high-fat content such as pound cake and muffins.

Arosoft Cake reduces fat and oil, and depending on the application and recipe, also reduces humectants such as glycerol while still producing a softer cake. Considering this together with the low dosage requirement, Arosoft Cake is a cost-effective addition to the recipe.

### USAGE

50 g/kg on total batter weight.

### INGREDIENTS

water, vegetable oil (rapeseed), E422, E481, E482, E461, E283, Carriers: water, vegetable oil (rapeseed), E422, E461, Processing aid: E283

## PACKAGING

Code	Size	Type	Palletisation
295016	9 kg	Pail	
295013	28 kg	Drum	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,200.00
Energy (kcal)	280.00
Fat (g)	26.00
of which saturated (g)	11.00
Carbohydrate (g)	12.00
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 Improvers



### INGREDIENT FEATURES

Halal, Kosher



### FINISHED PRODUCT

Muffin, Pound cake



### BRANDS

Aromatic



### FUNCTION

Freshness, Shelf-life extension, Softness