



COLCO SWISS

OVERVIEW

Colco Swiss is a tailor-made Cake Gel for industrial production of Swiss rolls and sponges. Colco Swiss provides a very fine crumb structure that prevents the filling from migrating with the sponge.

Also prevents a sticky cake surface and provides flexible rolling.

Suitable for use in all types of mixers. Colco Swiss is exceptionally economical in use due to the excellent results obtained from a low dosage.

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

USAGE

8--18 g/kg on total batter weight.

INGREDIENTS

water, E471, E475, E420, E470a, E472e, ethanol, E432, E283, natural orange flavouring, Carriers: Water, E420, ethanol, Processing aids: E470a, E283

PACKAGING

Code	Size	Type	Palletisation
228511	9 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,300.00
Energy (kcal)	310.00
Fat (g)	31.00
of which saturated (g)	29.00
of which polyunsaturated (g)	0.50
Carbohydrate (g)	4.50
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

270 days



TYPE

Paste



CATEGORY

Cake Gels



INGREDIENT FEATURES

Kosher



FINISHED PRODUCT

Sponge cake, Swiss roll



BRANDS

Aromatic



FUNCTION

Elasticity, Flexibility