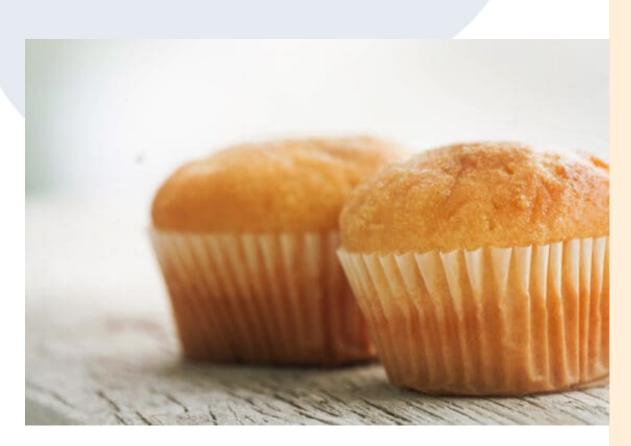


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DOROTHY PF

OVERVIEW

Dorothy is a palm oil-free version of the original Dorothy.

Dorothy is an emulsion which maintains the softness and freshness in soft cakes during storage. It is suitable for all types of baking powder-based cakes regardless of their fat content. It gives an excellent result in wheat dough and fried doughnuts and can also be combined with a Cake Gel such as <u>Colco</u>.

Dorothy optimises the cake recipe, fat and egg content can be reduced while the amount of water can be increased – depending on the recipe and application. The result is a cake of higher quality at a lower cost.

USAGE

20-40 g/kg on total batter.

INGREDIENTS

water, vegetable oil (rapeseed), E471, E481, E283



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PACKAGING

Code	Size	Туре	Palletisation
296501	550 kg	Pail	

NUTRITIONAL INFORMATION

Туре	Value	
Energy (kJ)	1,100.00	
Energy (kcal)	260.00	
Fat (g)	29.00	
of which saturated (g)	14.00	
Carbohydrate (g)	<0,5	
of which saccharides (g)	<0,5	
Protein (g)	<0,5	
Sodium (g)	<0,5	
corresponds to approx (g salt)	0.00	

SHELF LIFE





CATEGORY

Cake Emulsifiers, Cake Improvers



Halal, Kosher, Palm-free

II FINISHED PRODUCT INGREDIENT FEATURES Cupcake, Laver cake,

Cupcake, Layer cake, Madeira cake, Muffin, Pound cake, Soft cakes, Sponge cake, Swiss roll



FUNCTION

Freshness, Shelf-life extension, Softness





BRANDS

Aromatic