



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 [Colco](#).

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

PACKAGING

Code	Size	Type	Palletisation
296501	550 kg	Pail	

NUTRITIONAL INFORMATION

Type	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

365 days



TYPE

Paste



CATEGORY

Cake Emulsifiers, Cake Improvers



INGREDIENT FEATURES

Halal, Kosher, Palm-free



FINISHED PRODUCT

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



BRANDS

Aromatic



FUNCTION

Freshness, Shelf-life extension, Softness