



DOROTHY PUMP

OVERVIEW

Dorothy Pump is a pumpable 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 weight.

INGREDIENTS

water, vegetable oil (rapeseed), E471, E481, E472e, E283

PACKAGING

Code
296411

Size
900 kg

Type

Palletisation

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,100.00
Energy (kcal)	270.00
Fat (g)	14.00
of which saturated (g)	<0,5
Carbohydrate (g)	<0,5
of which saccharides (g)	<0,5
Protein (g)	<0,5
Sodium (g)	0.00



SHELF LIFE

180 days



TYPE

Paste



CATEGORY

Cake Improvers, Cake Emulsifiers



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