



GL 16 NEUTRAL

OVERVIEW

GL 16 Neutral is a powerful active liquid freshness enhancer, which protects soft cakes against mould while significantly prolonging their shelf-life. By keeping the moisture in the cake, GL 16 Neutral improves and extends the softness and freshness of the cake during its entire shelf-life.

A liquid freshness enhancer has the advantage of having a low pH, making it more effective than a powder-based freshness enhancer. It can also be utilised in the all-in-one method, where all ingredients are added at the same time, which makes mixing quick and easy.

GL 16 Neutral is suitable for soft cakes such as layer cakes, Swiss rolls, muffins and more.

USAGE

40 g/kg of total batter weight.

INGREDIENTS

glycerol (E422), ethanol (carry-over), water, sodium propionate (E281), potassium sorbate (E202)

PACKAGING

Code	Size	Type	Palletisation
321611	1110 kg	Tank	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,700.00
Energy (kcal)	400.00
Fat (g)	0.50
of which saturated (g)	0.50
Carbohydrate (g)	64.00
of which saccharides (g)	0.50
Protein (g)	0.50
Sodium (g)	1.00
corresponds to approx (g salt)	2.67



STORAGE

15-25 °C



SHELF LIFE

730 days



TYPE

Liquid



CATEGORY

Industrial ingredients,
Shelf-life extenders



INGREDIENT FEATURES

Halal



FINISHED PRODUCT

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



BRANDS

Aromatic



FUNCTION

Freshness, Mold inhibitor, Shelf-life extension, Softness