



GL 24 SPECIAL

OVERVIEW

GL 24 Special is a powerful liquid preservative solution to prolong the shelf-life of industrial manufactured soft cakes. The liquid technology of this synergistic blend is particularly suitable for all kind of long life snack cakes, sponge cakes, pound cakes, muffins and injected fillings. GL 24 inhibits the growth of mould very effectively and enhances freshness over time.

WHY CHOOSE GL 24 SPECIAL?

- Extends shelf-life and keeps products safe for up to 6–12 months.
- Provides homogenous, even dispersion throughout the batter.
- Controls water activity and the pH of the cake.
- Does not affect the taste.
- By choosing a liquid solution you can avoid irritating dust, which is common with dry preservatives.

Add this product with other liquids, such as egg, water or oil, directly at the beginning of the mixing process. It allows for the all-in-one method and makes mixing quick and easy.

USAGE

20 g/kg of total weight.

INGREDIENTS

glycerol (E422), water, carrier propylene glycol E1520, potassium sorbate (E202), sodium propionate (E281), sorbic acid E200, natural lemon flavouring

PACKAGING

Code	Size	Type	Palletisation
322510	30 kg	Plastic can	
322511	1220 kg	Tank	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	850.00
Energy (kcal)	200.00
Fat (g)	0.50
of which saturated (g)	0.50
Carbohydrate (g)	45.00
of which saccharides (g)	0.50
Protein (g)	0.50
Sodium (g)	2.50
corresponds to approx (g salt)	5.68



STORAGE

15-25 °C



SHELF LIFE

730 days



TYPE

Liquid



CATEGORY

Industrial ingredients,
Shelf-life extenders



INGREDIENT FEATURES

Halal, Kosher



FINISHED PRODUCT

Cupcake, Muffin, Pound cake,
Snack cakes, Soft cakes,
Sponge cake, Swiss roll



BRANDS

Aromatic



FUNCTION

Freshness, Shelf-life extension, Softness