



GLUTENAL

OVERVIEW

A stabilizer suitable for Swiss rolls. Makes rolling easier by binding water during the baking process. Glutenal also prevents the Swiss roll from absorbing moisture from the filling. This product is also suitable for sponge cakes/layer cakes which will be packaged and therefore demands a more stable crumb without losing softness.

PACKAGING

Code	Size	Type	Palletisation
	15 kg	Bag	



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Powder



CATEGORY

Cake Improvers, Cake Gels



INGREDIENT FEATURES

Halal



FINISHED PRODUCT

Sponge cake, Swiss roll



BRANDS

Aromatic



FUNCTION

Stability