



JILK

OVERVIEW

A versatile Cake Gel suitable for small-scale bakers, due to its convenient packaging and durability when used regularly. Promotes volume, stability and contributes to a more flexible baking process.

Ideal for all kinds of baking powder-based products and particularly suitable for open mixing machines.

The advantage with using a Cake Gel instead of a powder-based emulsifier is that the gel is easier to mix with the remaining ingredients in the recipe. The gel activates immediately, which can shorten the mixing time by up to 50%. Time can be saved since it's possible to add all the ingredients at the same time according to the all-in-one method.

Jilk is one of our oldest products and is still, after decades, used by bakers from all around the world with a fantastic result. We have developed versions of Jilk to suit different kind of customers around the world, discover [Jilk PF](#) free from palm and [Jilk 60](#) suitable for industrial production.

Read more about the great benefits of a Cake Gel [here](#).

Talk to your sales representative about which emulsifier best suits your needs. [Contact us!](#)

Read our guide on how to use our technical solutions from Aromatic in our "Industrial Cake Manufacturing Guide" [here](#).

USAGE

30 g/kg of total batter weight.

INGREDIENTS

water, E420, E471, E475, E470a, ethanol, E283, natural orange flavouring, Carriers: Water, E420, ethanol, Processing aids: E470a, E283

PACKAGING

Code	Size	Type	Palletisation
225419	5 kg	Pail	
225422	10 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,400.00
Energy (kcal)	340.00
Fat (g)	25.00
of which saturated (g)	24.00
of which trans fatty acids (g)	<0.5
Carbohydrate (g)	27.00
of which saccharides (g)	<0.5
Protein (g)	<0.5
Sodium (g)	<0.5
corresponds to approx (g salt)	0.01



STORAGE

Dry and cool conditions 10-18 °C



SHELF LIFE

365 days



TYPE

Paste



CATEGORY

Cake Gels



INGREDIENT FEATURES

Halal, Kosher



FINISHED PRODUCT

Cupcake, Ice cream, Muffin,
Pound cake, Sponge cake,
Swiss roll



BRANDS

Aromatic



FUNCTION

Efficiency, Moistiness, Softness, Stability, Texture, Volume