



K2000 LEMON

OVERVIEW

K2000 Lemon is a highly efficient all-purpose premium freshness enhancer with a nice taste of lemon, produced to Halal specification. It is particularly suited for warm climates and is the most used product in the range of shelf life improvers. It can be used for all kinds of soft cakes such as layer cake, pound cake, muffins, snack cakes, sponge cake, Swiss roll and many more.

K2000 Lemon is a liquid and binds moisture so that the cake remains moist and soft for a longer time. It has a low pH level, making it far more effective at prolonging shelf-life than powder alternatives.

Add this product with other liquids, such as egg, water or oil, directly at the beginning of the mixing process. K2000 allows the all-in-one method and makes mixing quick and easy. Remove the same amount of liquid in your recipe.

USAGE

20 g/kg of total weight.

INGREDIENTS

propylene glycol (E1520), water, sodium acetate (E262i), acetic acid (E260), natural lemon flavouring

PACKAGING

Code	Size	Type	Palletisation
692013	28 kg	Plastic can	
692016	1110 kg	Tank	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	80.00
Energy (kcal)	15.00
Fat (g)	0.50
of which saturated (g)	0.50
Carbohydrate (g)	0.50
of which saccharides (g)	0.50
Protein (g)	0.50
Sodium (g)	3.50
corresponds to approx (g salt)	8.35



STORAGE

15-25 °C



SHELF LIFE

730 days



TYPE

Liquid



CATEGORY

Industrial ingredients,
Shelf-life extenders



INGREDIENT FEATURES

Halal, Kosher



FINISHED PRODUCT

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



BRANDS

Aromatic



FUNCTION

Freshness, Shelf-life extension, Softness