

AROSOFT CAKE

Item number	2950116	
Product type	<p>An emulsion, developed to retain freshness and softness in fat-rich baked products during storage. This cake improver is composed by a unique combination of functional ingredients, to obtain optimal effect in Pound Cake, Muffins and other types of baking powder based products with high fat content. The addition of this product makes reformulation of the recipe possible. Fats and oils can be reduced up to the weight of product addition. Depending on the recipe in question some adjustment in egg content may be required. Furthermore, humectants such as glycerol may also be reduced, still providing a softer eating product.</p> <p>Due to the fact that it is a technically advanced product, it is of great importance that the recipe in question is correctly balanced in order to obtain an optimal result. Our Bakery Advisory Team with specialists on optimising recipes will be happy to assist you.</p>	
Usage	50 g/kg on total weight.	
Composition	<p>Water, vegetable oil (rapeseed), E422, E481, E482, E461 and E283.</p> <p>Carriers: Water, vegetable oil (rapeseed), E422, E461.</p> <p>Processing aid: E283.</p>	
Nutritional information per 100 g	Energy value	1200kJ, 280kcal
	Energy value	<5kJ, <1kcal
	Fat	26 g
	of which saturated	11 g
	Carbohydrate	12 g
	of which saccharides	<0,5 g
	Protein	<0,5 g
	Sodium	<0,5 g
	correspondens to approx	0,68 g salt
Chemical/physical data	<p>Dry substance [%] 40 ± 4 105°C, 3 h</p> <p>pH [10 % solution] 5,7 ± 0,5</p> <p>Acid value [mg KOH/g] < 8 AOCS Cd 3d-63</p> <p>Ash content [%] < 2 600°C</p>	
Allergens	No allergens, according to regulation 1169/2011/EC.	
GMO Status	<p>The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO.</p> <p>According to regulations 1829/2003/EC and 1830/2003/EC.</p>	

All information and recommendations are based on tests and research believed to be reliable. No guaranty of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

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Microbiology Typical values	Total plate count	< 10 000 cfu/g
	Yeast	< 100 cfu/g
	Mould	< 100 cfu/g
	Enterobacteriaceae	< 100 cfu/g
Pesticides/Heavy Metals Typical	According to regulation 1881/2006/EC and 396/2005/EC.	
Storage	Recommended 10-18 °C.	
Other information	Consistency: Creamy Colour: White to off-white Flavour/Odour: Neutral SEGREGATED CU-RSPO SCC-827455	
Shelf life, months	12	
Packaging	540 kg (60x9kg), Plastic pail.	
Recommended declaration to end user	Since the legislation on application of this product in foods may vary in different countries, the local food laws always should be examined. Possible declaration of ingredients according to REGULATION (EC) No 1333/2008 in food category 7.02 Fine bakery wares: Emulsifiers E481 and E482.	

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