



*Aromatic*

A brand by Bakels

*Aromatic product*

**COLCO**

 **BAKELS**

BAKERY INGREDIENTS SINCE 1904

# AROMATIC COLCO



## WHY CHOOSE COLCO?

- Boosts the volume of cakes by promoting aeration in the batter.
- Prolongs softness and freshness in the end product.
- Gives a fine crumb structure.
- Reduces mixing time because you can use the all-in-one-method.
- Fast acting and disperses easily in the batter.
- Excellent results at a low cost due to the low dosage level.
- The product is of pure vegetable origin and free from GMO and allergens.

## APPLICATIONS

-  Sponges
-  Swiss rolls
-  Pound cakes
-  Muffins & cupcakes
-  All types of snack cakes
-  Brioches
-  Madeleines
-  Panettones
-  Cookies

COLCO is a premium all-round emulsifier. The apparent and immediate effect COLCO has on baked goods explains its long-lasting popularity among customers all over the world.

### *An excellent choice*



COLCO is a true premium product and also very economical to use, since excellent results are obtained from low dosage levels.

## PRODUCT INFORMATION

 **Dosage:** 1–2% on batter weight

 **Storage:** Recommendation 10–18°C

 **Packaging:** 5 kg pail, 10 kg pail, 30 kg barrel

 **Shelf life:** 12 months  **Allergens:** No allergens