



Aromatic
A brand by Bakels

Aromatic Cake Gel

JILK



BAKELS

BAKERY INGREDIENTS SINCE 1904

Outstanding whipping power

JILK - A HIGH-PERFORMING CAKE GEL

Let us introduce Jilk, a high-performing cake gel with a strong whipping ability for an outstanding volume. This cake gel is formulated to increase volume, improve the batter's tolerance and stabilise the baking process. Jilk is one of our oldest products and is still, after decades, used by bakers from all around the world with a fantastic result.

Jilk is ideal to use for improving all kinds of soft baked goods applications. The product is available in different versions, developed to suit various kinds of conditions.


**LOW DOSAGE!
ONLY 0,5 - 3%
ON BATTER WEIGHT**





WHY CHOOSE JILK?

- Provides a high volume.
- Easy to use and disperses well in the batter.
- Low dosage: 0,5–3% on batter weight.
- A cost-effective product due to the reduction of egg and the low dosage.
- Promotes the aeration of cake batter by producing a large number of small, uniform air bubbles.
- Stabilises the batter during the baking process, and the cake during cooling.
- Made of pure vegetable origin and has a very low level of trans fatty acids: <1%.
- Free from GMO and allergens.
- Enables machinability.
- Does not have an off-flavour.



We offer a number of solutions for large-scale industrial production for different types of conditions.

Use Jilk to improve:



Swiss rolls



Sponge cake



Pound cakes



Layer cakes



Muffins & Cupcakes



Snack cakes




Fillings



Panettone

WHY CHOOSE A CAKE GEL OVER A POWDER PRODUCT?

- It is easier to mix into a batter as opposed to a powder, which may be inactive and not disperse properly.
- The gel instantly interacts with other ingredients and reduces mixing time by 50%.
- Use of powder products often needs recipes with a higher amount of moisture and a larger proportion of eggs to obtain the same end result.
- Lower dosage levels as well as shorter mixing time is needed due to the fact that the product is easily distributed in the batter and has a high amount of functional ingredients. Cake Gels are therefore a more cost-efficient choice.
- Saves time by allowing the "all-in-one-method" to be used.



Save time with the all-in-one-method!

JILK IS AVAILIABLE IN DIFFERENT VERSIONS, DEVELOPED TO SUIT VARIOUS KINDS OF CONDITIONS AND DEMANDS

2254 AROMATIC JILK

A versatile cake gel suitable for small-scale bakers, due to its convenient packaging and durability when used regularly. Ideal for all kinds of baking powder-based products and particularly suitable for open mixing machines.



Dosage: 3% on batter weight



Packaging: 10 kg pail, 5 kg pail



Storage: Recommendation 10–18 °C



Shelf life: 12 months

2255 AROMATIC JILK PF *palm free*

This is a unique solution based on the trusted original Jilk recipe. An all-round cake gel that can be used in all kinds of soft cakes. The product is of pure vegetable origin entirely produced from raw materials other than palm.



Dosage: 3% on batter weight



Packaging: 10 kg pail



Storage: Recommendation 10–18 °C



Shelf life: 3 months

2256 AROMATIC JILK PLATINUM

This product is specifically designed to work well when the quality of the ingredients is uneven and varies. Optimal when you have a complex batter and a higher need for extra stability. This version of Jilk is excellent for use in the production of Swiss Rolls due to its stability qualities.

NEW!



Dosage: 0,5-1,3% on batter weight



Packaging: 10 kg pail, 30 kg barrel



Storage: Recommendation 10–18 °C



Shelf life: 12 months

2257 AROMATIC JILK 60

A cake gel that is specially developed for industrial use. Particularly suited to warmer climates. Jilk 60 is concentrated and produces excellent results, even with a low dosage. It is a cost-effective alternative to locally produced cake gels and has proven to reduce the total recipe cost for many bakers.



Dosage: 0,5-2% on batter weight



Packaging: 11 kg pail, 32 kg barrel



Storage: Recommendation 10–18 °C



Shelf life: 18 months

Contact us for
information about
our Kosher and
Halal certifications.

AS A CUSTOMER TO US YOU GET ACCESS TO A WHOLE TEAM

Our technical specialists has a high level of expertise and years of experience in the field of baking and patisserie in full-scale production.

They will serve you with the right solutions, on-site implementation and help you fine-tune ingredients, recipes and methods to optimise your baking process.



BAKELS



Our team of specialised product developers and engineers has vast experience and expertise in developing Aromatic Cake Gels for industrial cake manufacturers.

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Read more about our solutions

Aromatic Cake Gels

Interested of our range of Freshness Enhancers?

Aromatic Freshness Enhancers

