



Aromatic

A brand by Bakels

Aromatic product

**K2000
LEMON**

AROMATIC K2000 LEMON



WHY CHOOSE K2000 LEMON?

- Liquid freshness enhancer to prevent mould growth
- Binds moisture so that the cake remains soft for a longer time
- Provides homogenous and even dispersion throughout the batter
- Controls water activity and pH of the cake

K2000 LEMON is a liquid freshness enhancer to prolong the shelf life of industrial manufactured cakes. The liquid technology of this synergistic blend is particularly suitable for layer cakes, swiss rolls, all kinds of sponge cakes and snack cakes. **K2000 LEMON** inhibits mould growth and binds moisture at the same time to enhance the softness & freshness of the cake.

Add the product **K2000 LEMON** together with other liquids, such as egg, water or oil, directly at the beginning of the mixing process. Remove the same amount of liquids in your recipe as you add **K2000 LEMON**.

APPLICATIONS



Layer cakes



Swiss rolls



Muffins & cupcakes



Slice cakes



Pound cakes



Snack cakes

Did you know?

K2000 LEMON can be used in combination with our cake gel **JILK 60** for the best cake quality.

PRODUCT INFORMATION



Dosage: 2% on batter weight



Packaging: 28 kg plastic barrel, 1110 kg IBC-container



Storage: Recommendation 15–25°C



Shelf life: 24 months



Allergens: No allergens