



# **Biscuita Emulsifier for Biscuits**

Art. Nr. 21131

## **Product Data**

**Product Description:** *Sponge Cake Stabilizer*

**Shelf life from production:** *270 Days*

**Storage conditions:** *15-20 °C / in the unopened original packaging /  
Store cool after opening*

## **Ingredients:**

*Water, Emulsifiers ( E 471, E 475, E470a), Stabilizer Glycerin (E 422),  
Propylene glycol, Natural aroma.*

## **Possible uses:**

- *Biscuita Cake Emulsifier, is a high performance cake emulsifier & stabilizer in paste form for use in the manufacture of premium quality sponge & batter-type cakes.*
- *Designed for use with the all-in method, this product yields smooth, moist cakes with good volume.*

## **Product characteristics:**

- ✓ *Outstanding whipping properties*
- ✓ *Fresh keeping qualities*
- ✓ *Makes a stable batter*
- ✓ *Even Texture, tender eating*
- ✓ *Can be used for Cake and Sponge Batter*
- ✓ *Recipe variations available*

## **Dosage:**

*0.5-1.5%*

## **Packagings:**

*in 5/6/10/20 kg plastic bucket*