

Monopals[®] 100

Product Profile

Product Type: Cake improver.

Application Areas: Monopals[®] 100 is based on vegetable fat. It can be provided with a non-GMO certificate. Monopals[®] 100 is developed for use in cake factories and for manufacturing of different cake types where aeration is needed.

Functional Properties: Characteristic of Monopals[®] 100 is that it is a good all-round emulsifier for different kinds of cake types.

Monopals[®] 100 has a very fast whipping performance which makes it possible in some applications only to whip the batter in a premixer in order to obtain the required density.

Monopals[®] 100 ensures a tight and even crumb texture combined with control of the volume and shape of the baked goods. The final sponge will be softer compared to a sponge containing a powder type of whipping emulsifier.

Monopals[®] 100 will also ensure a fine elastic surface of the Swiss rolls.

Logistic benefits:

- Long shelf life
- Easy storage handling due to packing of 10 kg plastic pail.

Dosage: 1.0% – 1.6%, calculated on total weight of the batter.