Emulpals® 115   Product Profile

Product Type:
Emulpals® 115 is an all vegetable, non-gmo activated cake emulsifier. Emulpals® 115 is the excellent fast choice due to it's very fast aeration properties and stability in the whipped batter.

Application Areas:
Emulpals® 115 is an all-round product that can be applied in a variety of cake products, e.g. sponge cakes, Swiss rolls, pound cakes etc. where all the ingredients can be added at once. Emulpals® 115 is excellent in household mixes due to it's fast and stable performance.

Functional Properties:
Emulpals® 115 has a very fast whipping profile and ensures excellent aerating and volume of the cake batter even after a few minutes of whipping.

Due to its fast whipping profile Emulpals® 115 can with advantage be used together with other Emulpals® products as a booster. Furthermore, Emulpals® 115 – when used alone - is a unique product for the manufacturing of retail mixes for household application where fast whipping reaction is an advantage.

Batter density at different whipping times and temperatures

Emulpals® 115 - Whipping profile
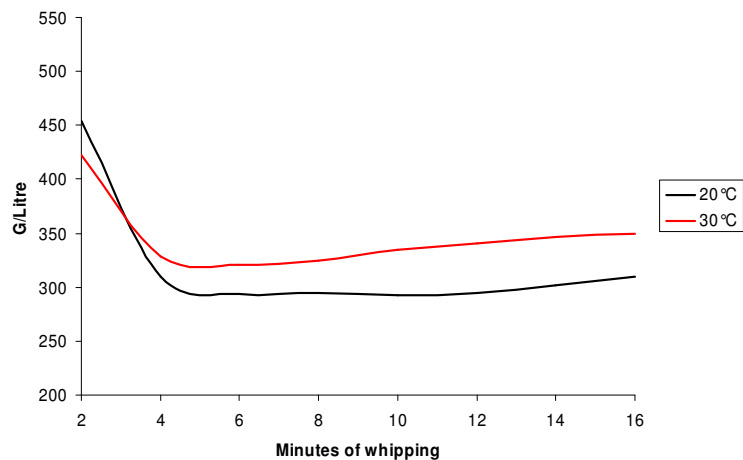
Whipping profile:
Sponge cake with 5.2% Emulpals® 115, Hobart A-200 model, 3rd speed.
The whipping time of 8-12 minutes provides the optimum whipping- and cake volume.

Should a more baking stable batter be required Emulpals® 115 can with advantage be combined with Emulpals® 110 in order to obtain quick whipping and at the same time improved baking stability.

As Emulpals® 115 is based on a neutral carrier (starch), the colouring agent in the cake mix (e.g. skim-milk powder, dextrose, whey powder etc.) can be adjusted independently of the emulsifier level.

Dosage:

Recommended dosages of Emulpals® 115 in combination with other Emulpals® products can vary from 10-75% of total emulsifier level depending on application and requirements.

Sponge cake/Swiss roll:	3-5% on dry ingredients
Cocoa sponge cake:	5-6% on dry ingredients
Pound cake/Madeira:	1-3% on dry ingredients

Internal investigations have shown that other ingredients in a mix can have influence of the performance of the emulsifier.

In the figure below you can find data from our continuous whipping test programme.

Batter density at different whipping times
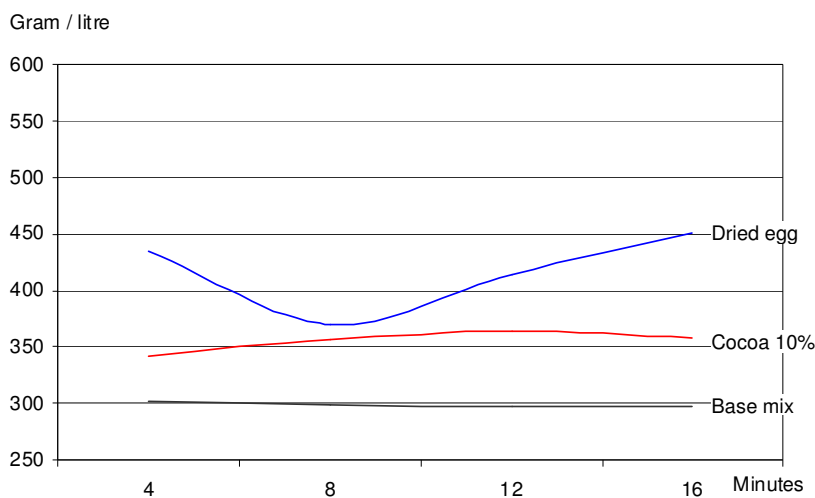
Tolerance area:
Sponge cake with Emulpals® 115. Hobart A-200 model, 3rd speed.
The figures are the average of 1-year storage of the mix.