



## Emulpals<sup>®</sup> 116

## Product Profile

### Product Type:

Emulpals<sup>®</sup> 116 is an all vegetable, non-gmo activated cake emulsifier. A combination of fast aeration and safe performance makes Emulpals<sup>®</sup> 116 the perfect efficient choice.

### Application Areas:

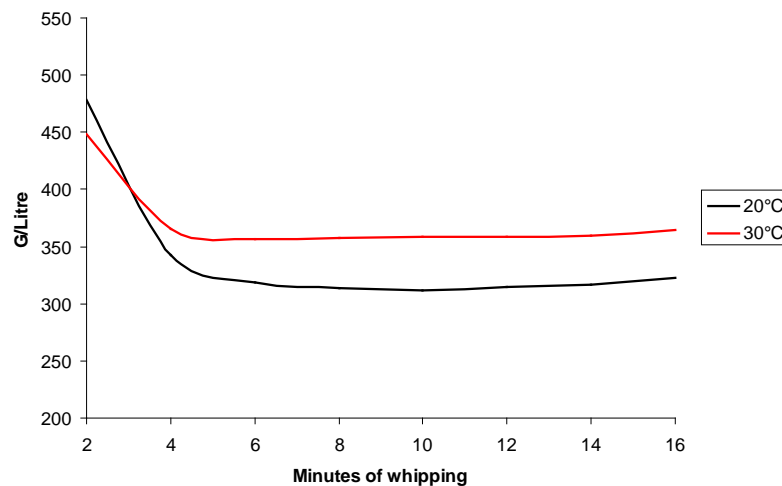
Emulpals<sup>®</sup> 116 is an all-round product that can be applied in a variety of cake products, e.g. sponge cakes, Swiss rolls, pound cakes, household mixes etc. where all the ingredients can be added at once.

### Functional Properties:

Emulpals<sup>®</sup> 116 has a very fast whipping profile, and ensures excellent aerating and volume of the cake batter even after a few minutes of whipping. Although Emulpals<sup>®</sup> 116 has a fast reaction with a low batter density, it still gives a fine and regular crumb structure to the final bake goods.

Batter density at different whipping times and temperatures

**Emulpals<sup>®</sup> 116 - Whipping profile**



Whipping profile:

Sponge cake with 5.2% Emulpals<sup>®</sup> 116, Hobart A-200 model, 3rd speed.  
The whipping time of 5-10 minutes provides the optimum whipping- and cake volume.

Especially because of the fast whipping profile Emulpals<sup>®</sup> 116 is a unique product to use for the manufacturing of retail mixes for household application where fast whipping reaction is an advantage.

Emulpals<sup>®</sup> 116 is very tolerant towards ingredients that have influence to the whipability e.g. cocoa, oil, etc.

Identification: 97222301-EU-E-PP

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The product is tested and recommended for use in mentioned application only. The information given is, to the best of our knowledge, reliable. However, no guarantees are given, not even in case of negligence on the part of Palsgaard A/S, and users of our products, are recommended and advised to conduct their own trials to determine whether our products are suitable for the user's specific purposes. In case of delivery of defective products the user is only entitled to order a new delivery. Palsgaard A/S assumes no guarantee against patent infringement, liabilities or risks involved from the use of this product or information given.

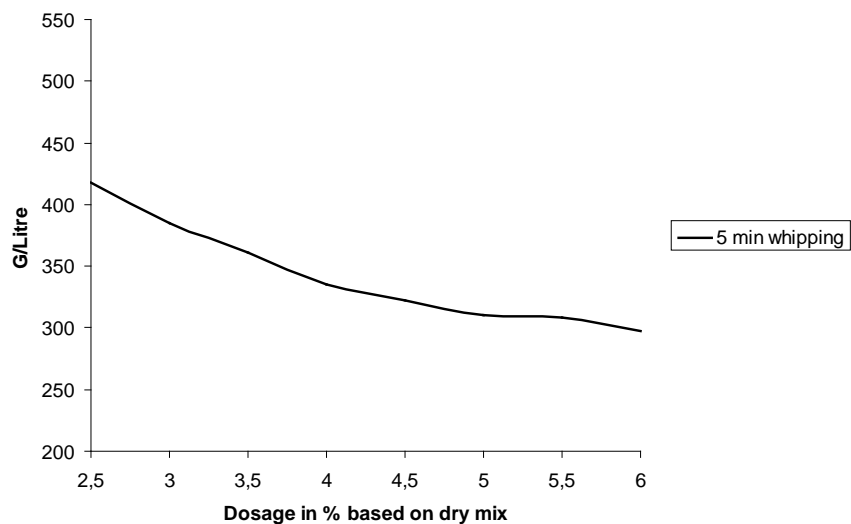
As Emulpals<sup>®</sup> 116 is based on a neutral carrier (starch), the colouring agent in the cake mix (e.g. skim-milk powder, dextrose, whey powder etc.) can be adjusted independently of the emulsifier level. These qualities ensure more possibilities during the recipe development.

**Dosage:**

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

Batter density at different dosage levels

**Emulpals<sup>®</sup> 116 - dosage profile**



Typical Emulpals<sup>®</sup> 116 dosage profile in a sponge cake recipe, 5 minutes of whipping time. Hobart A-200 model, 3rd speed.