



Palsgaard® SA 6610

Product Profile

Product Type: The fast reacting cake emulsifier. Palsgaard® SA 6610 is an activated all-vegetable, non-trans and non-GMO functional emulsifier, specially designed for industrial purposes. Palsgaard® SA 6610 is a non-soya product. The functional properties are designed to meet the speed-, uniformity- and stability demand from automated industrial production.

Application Areas: Palsgaard® SA 6610 is an excellent all-in cake emulsifier for non-aerated and aerated cake batters such as pound cakes, muffins and all types of sponge cakes. Palsgaard® SA 6610 is specially designed for production lines where short pre-mixing is required and where the focus is on fast aeration and emulsification.

Functional Properties: There are several traditional ways of applying functional emulsifiers to the batters in industrial recipes.

Using

- a high-ratio shortening where fat is the carrier
- a cake gel where water and sugar are carriers
- a dispersion with limited functional shelf life

Each of the mentioned methods are functional and efficient; however, they have a number of drawbacks such as handling, waste, need for extra production steps, trans fatty acids, process costs etc.

A high-ratio shortening typically calls for a stepwise production with longer processing time as a result. The fat typically contains a high amount of saturated fat and even trans fatty acids.

Gels often contain alcohol and/or propylene glycol. As a major part is water, this will add cost to packing and transport, and the pasty consistency increases waste and complicates dosing.

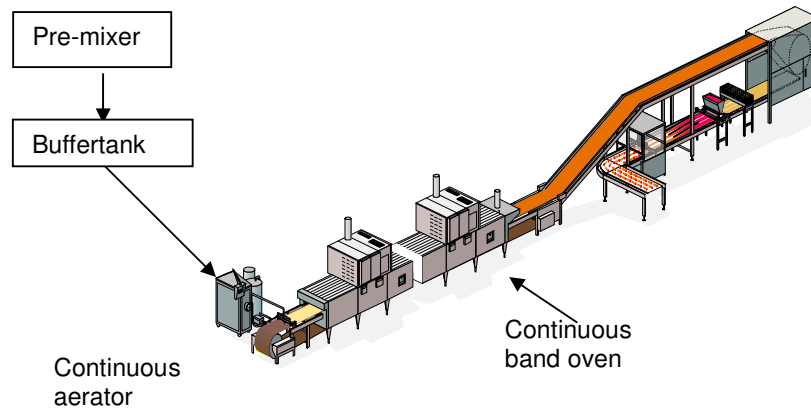
Dispersions are typically made in-house with a limited shelf life. Making dispersions calls for equipment, labour and an extra process which increase the risk of faults in the production.

Being activated on starch Palsgaard® SA 6610 is the optimal solution to the mentioned problems and provide following benefits:

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|-------------------------------------|--------------------------------|
| • Fast reacting | Short pre-mixing time |
| • Resistant to mechanical treatment | Ideal for industrial equipment |
| • One-step production | Increased capacity |
| • Easy and stable aeration | Increased capacity |
| | Stable production |
| • Versatile | Aeration and emulsification |
| • Free-flowing powder | Easy to dose, no waste |
| | no water, no alcohol etc. |
| • No soya used | Non GMO and Non soya |
| • Replace shortening with oil | Non-TFA product |
| | Better nutritional value |
| • Long shelf life | Stability in production |
| • Low dosage | Low cost-in-use |
| • Non allergenic | Label friendly |

As seen from the above, Palsgaard® SA 6610 will meet all the demands from the cake industry.

Cake gels or dispersions are fast acting but less stable to mechanical treatment so the optimal solution where you achieve both stability and speed is Palsgaard® SA 6610



Dosage:

Due to the high performance of Palsgaard® SA 6610 the requested dosage is considerably lower contrary to the use of gels or dispersions. Typically, a 30% lower dosage is needed when replacing baking gels and 40% lower dosage when replacing dispersions.

When making replacements a compensation for water and starch is needed, and this will make the cost-in-use price even more attractive.

Typical dosage:

Aerated batters	1- 2%
Non-aerated batters	0.5-1%

Additional inf.

To get your own cost-in-use calculation with Palsgaard® SA 6610 or additional technical information, please visit www.palsgaard.com to locate our local Palsgaard office