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Kake Mate Special #21 is an all purpose cake emulsifier for both sponge and shortening batters.

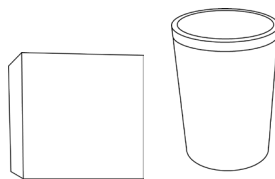
 Features:

Kake Mate is a hydrated product containing sorbitan monostearate, monoglycerides and polyglycerol esters of fatty acids. It is hydrated to provide increased functionality of its surface active agents as well as to enhance its dispersability, which gives the desired bowl volume quickly. Sorbitan monostearate and polyglycerol esters of fatty acids are present in a unique combination which yields the most efficient hydrophilic-lipophilic balance. These emulsifiers provide active starch complexing as well as having a high affinity for proteins. They strengthen protein cell walls, aid in film formation, and allow for the uniform entrapment of air. For the finished cake, these characteristics mean better eating quality, better volume, and a finer, more uniform grain and texture. Also its high affinity for water allows the use of additional water in the cake formulation, leading to lower bowl costs. During cake production, more tolerance is provided by using Kake Mate, and the cake holds up better during baking and cooling. The monoglycerides present are active starch complexing agents which “slow down” the normal retrogradation of starch molecules after gelatinization. This results in extended shelf life and the ability of the cake to hold moisture and remain soft and fresh days longer.

 Usage:

For continuous operations such as cakes- a good starting point would be 1/2 pound of Kake Mate to 100 pounds of batter.

For conventional operations - a good starting point would be one pound of Kake Mate to 100 pounds of batter.



Available in cubes (22 and 50 lb) and fiber drums (190 lb) (images not to scale)

