COCLICO Aerating emulsifier in paste form

Composition:

Aereting paste based on mono- and diglycerides of edible fatty acids (FDA-CFR-No. 182.4505, EEC-No. E 471);and polyglycerolesters of fatty acids (FDA-CFR-No. 172.854, EEC-No. E 475)

Application:

Aerating emulsifier in paste form for the manufacture of sponge and madeira cakes.

Product description:

Colour	colourless, slightly transparent
Odour	neutral
Taste	neutral
Consistency at 20 °C	pasty
Delivery form	paste

Specification:

Water (Karl Fischer method)	50 - 55 %
pH value 10 % (in methanol/water 1:1)	8.0 - 9.0

Storage:

At temperatures between 15 °C and 25 °C and in closed original containers Coclico has a shelf life of 6 months.

Packing units with a rest of Coclico should be used soon in order to avoid a loss of aerating ability.

Packaging:

5 and 15 kg PE-bucket