



Product Information

PentaCake BR 6060

Manufacturer

Pentaor Ltd. Ramat Gabriel Industrial Area, Migdal Haemeq, Israel.

Description

Off-white powder. Smell: no typical smell. Flavor: acidic, bitter, salty.

Application

Multifunctional industrial admixture for the production of long-life brownies.
Recommended concentration in the final batter: 2.5-3.0%.

Ingredients

Sorbitol, Disodium diphosphate E450i, sodium hydrogen carbonate E500ii, citric acid E330, mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids E472e, xanthan gum E415, guar gum E412, polyoxyethylene sorbitan monostearate E435, tricalcium phosphate E341iii, palm oil.

Remarks

- 1) Maximum total amount of phosphates in the PentaCake, expressed as P_2O_5 : Less than 30% (less than 1% in the final cake).
- 2) Maximum amount of polyoxyethylene sorbitan monostearate E435 in the PentaCake: Less than 5% (less than 0.2% in the final cake).
- 3) The mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids E472e may contain silicone dioxide E551 and calcium carbonate E170 as anticaking agents (serves as a carry-over in the PentaCake).
- 4) Any recipe, advice or technological assistance related to the implementation of the PentaCake is given by Pentaor as a gratuitous general advice for further trials to be done by the bakery. There is no guarantee to the shelf life period of the final cakes. It is the responsibility of the bakery to ensure the conformity of the products to the laws, regulations and patents in force in the countries where they may be implemented.

Shelf life

At least 12 months in closed original package, stored in proper conditions.

Storage

Dry, cool and light-protected conditions.

Packing

25 Kg cartons with inner polyethylene bags.

