



Product Information

PentaCake SP 6600

Manufacturer

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

Description

White powder. Smell: no typical smell. Flavor: acidic, bitter, salty.

Application

Industrial admixture for the production of sponge cakes, Swiss Rolls, layer cakes, custard cakes and similar products. Recommended concentration in the final batter: 3.0%.

Ingredients

Sodium diphosphate E450i, sodium hydrogen carbonate E500ii, rice flour, citric acid E330, polyglycerol esters of fatty acids E475, mono- and diglycerides of fatty acids E471, xanthan gum E415, mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids E472e, guar gum E412, palm oil, polysorbate 60 E435, polysorbate 80 E433, tricalcium phosphate E341iii.

Remarks

- 1) Maximum amounts in the PentaCake:
 - a. Total phosphates, expressed as P_2O_5 : Less than 30%.
 - b. Polyglycerol esters of fatty acids E475: Less than 10%.
 - c. Polysorbate 60 E435: Less than 5%.
 - d. Polysorbate 80 E433: Less than 2%.
- 2) 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).
- 3) 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.

