PALSGAARD® POWDERGEL 6800

Cake gel re-invented



Palsgaard®

The next generation of cake gel – in powder form

Palsgaard® PowderGel 6800 is a new whipping emulsifier in powder form designed to replace traditional cake gel while delivering the same cake volume, fine crumb and structure, along with improved stability in industrial cake production.

Palsgaard® PowderGel 6800 can be used as a powder or by simply mixing 25% **Palsgaard® PowderGel 6800** with 75% water – without heating – to create a cake gel. This gel can replace your existing cake gel 1:1 in your recipe, with no major reformulation and process change.

But this is more than just a replacement. This is cake gel re-invented.

At Palsgaard, we go beyond supplying the right emulsifiers.
Our experts in our Global Innovation Centers are ready to support you with any adjustments needed to optimize your recipe.

KEY FEATURES

- Fast-reacting, whipping-active emulsifiers in convenient powder form
- Mixture of emulsifier
  - Polyglycerol ester of fatty acids E475
  - Polysorbate 80 E433 (added as dispersing agent)
  - Silicon Dioxide E551 (added as anti-caking agent)
- Free from mono-propylene glycol
- Non-GMO and allergen-free
- Kosher and Halal certified
- 12 months of shelf-life
- Dosage: 0.25 - 0.65% calculated on total cake batter

KEY BENEFITS

- Produce soft and moist cakes
- Easier to handle compared to cake gels (less sticky)
- Lower transport and storage costs (no shipping and storage of water)
- Stable aeration of cake batter during production (improved efficiency)
- Reduced packaging waste and improved sustainability

To find out more email us via **contact@palsgaard.com**

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