



Product Description and Specification

BAKE PLUS 820

Introduction

Bake Plus 820 is a cake improver which consists of a blend of

- (i) Lecithin, an emulsifier with superior qualities.
- (ii) An enzyme system to give improved volume or lift to cakes.
- (iii) An enzyme system which gives better softness and mouth feel.

and (iii) Glyceryl Monostearate as an emulsifier

Specification

- (i) Appearance A beige free flowing powder.
- (ii) Moisture Bake Plus 820 has a maximum moisture content of 12%
- (iii) Heavy Metal Content Bake Plus 820 complies with Malaysian Food Laws with respect to heavy metals.
Typical analysis is

Lead	Max	0.5mg/kg
Arsenic	Max	1 mg/kg
Cadmium	Max	1 mg/kg
Mercury	Max	0.05mg/kg

Storage

Bake Plus 820 should be stored in a cool and dry place.

Storage in an air-conditioned room is recommended.

When stored in a cool dry place the product has a shelf life of 12 months from production date.

Storage under direct sunlight or in hot rooms or warehouses may result in a shorter shelf life.

Packaging

Bake Plus 820 is available in 10kg plastic-lined carton boxes.

Recommended Procedures

Bake Plus 820 has been developed and tested for various cake recipes.

It is recommended for use in cake production at a dosage of 1% on batter weight.

Typical formulations are available.