



## *Product Description and Specification*

### **BAKE PLUS 838**

#### **Introduction**

Bake Plus 838 is a cake improver which consists of a blend of

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

#### **Specification**

- (i) Appearance A beige free flowing powder.
- (ii) Moisture Bake Plus 838 has a maximum moisture content of 12%
- (iii) Heavy Metal Content  
Bake Plus 838 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 838 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 838 is available in 10kg plastic-lined carton boxes.

#### **Recommended Procedures**

Bake Plus 838 has been developed and tested for various cake recipes.

It is recommended for use in cake production at a dosage of 0.5% on batter weight.

Typical cake formulations are available.