

Name of Material	:	Cake Gel
Manufacturer	:	NA
Supplier	:	NA
Country of Origin	:	NA
Batch/Lot No.	:	NA
MFG Date	:	NA
EXP Date	:	NA
Challan No.	:	NA
QA Ref. No.	:	NA
QRN Ref. No.	:	NA
Qty. Supplied	:	NA
Date of Received	:	NA
Date of Testing	:	NA
Date of Reporting	:	NA

SN	Description	Specification	Results
01	Physical State	Liquid or semi liquid	
02	Color	Creamy white to light brown	
03	Flavor	Characteristic flavor	
04	Moisture	Max: 10	
05	P ^H (1.50 % Solution)	8 - 10	
06	Total Ash	15 - 35	
07	Acid insoluble Ash	0.30 – 1.00	

Remarks	
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Decision	Accepted	Rejected
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Tested By

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Checked By

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Approved By

Other Related Information

Name of Material	Cake Gel
Others Name	Cake gel. Cake improver.
Chemical Composition	NA
Molar Mass	NA
Density	NA
Melting Point	NA
Boiling Point	NA
Others Information	<ul style="list-style-type: none"> - Cake gel is a type of emulsifier which is commonly used for baking process. - Cake gel is obtained by hydration and emulsification of monoglyceride, polyglycerol fatty acid ester, span, tween, propylene glycol fatty acid ester, sucrose ester and other emulsifier. - Cake gel is not a fat, but a compound of food additive. - Cake gels are semi liquid made up of water, emulsifier, solvents and sugar. [raw materials like vegetable oil, GMS, xanthan gum, tartaric acid etc]. - It is stable at room temperature.
Function in Food Process	<ul style="list-style-type: none"> - Enhancing the cake batter aeration, resulting in high cake volume, with fine uniform texture. - These cake improvers and cake emulsifiers can be used independently. However, due to their Synergistic effect, they might be used together, for optimal results. - Cake gel stabilizes bubbles in the water. Which helps the cake to receive a nice improved volume, a perfect moist and even crumb. - Cake improver gel used to reduce the doses of eggs and fat in the recipe, hence make it cost effective.

c o n s u l t a n c y