



Bisco-Gel

For a Crispy Biscuit Experience

Emultive Bisco-Gel is a specially formulated blend of emulsifiers which produces excellent biscuits.



Bisco-Gel

Bisco-Gel+



The biscuit improver is in gel form which can be used to:

- Improve the crispiness of biscuits
- Provide distinct improvement in colour
- Improve texture in the mouth
- Increase freshness and reduce staling

Some additional advantages of these improvers are:

- Anti-blooming properties
- Ability to reduce oil in your formula
- Postponed staling and therefore increased shelf-life
- Ease of dough preparation
- Increased crispiness of final product

Applications for use



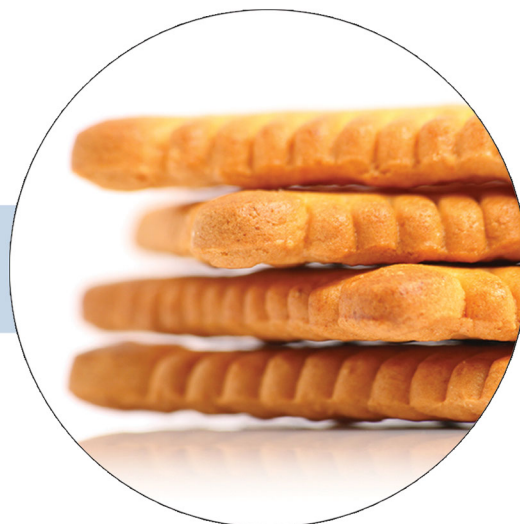
Shortbread

Cookies



Gingerbread

Tea Biscuits



- ✓ We offer a vegetable derived combinational emulsifier based additive that helps in improving the texture and taste of the biscuit on baking. In addition the cracking of biscuits during production is greatly reduced.
- ✓ Often other baking products available on the market are derived from fungal and bacterial sources however our product is free of allergens as well as being suitable for vegans, vegetarians and all religions.
- ✓ Broken biscuits are not desirable, therefore improving biscuit texture is definitely very important not only to the quality of your products but in addition to the waste and therefore cost reduction. With this in mind Emultive introduced Bisco-Gel which consists of various emulsifiers and is suitable for all kinds of biscuits both soft and crispy.

Technical information

1. Easier to mix

Easier to mix into a batter as opposed to a powdered emulsifier, which may be inactive and not disperse properly.

2. Faster mixing time

Instantly interacts with other ingredients and reduces mixing time by up to 50%. Also saves time by enabling the all-in-one method.

3. Great performance

Secures a fine distribution of ingredients and air bubbles. The most efficient form of sodium stearoyl-2-lactylate based emulsifiers for cake production.

4. Cost effective

Low dosage of 0.5% – 1% gives a low cost-in-use. Fewer rejects and stops on production lines for a more reliable baking process.

Ingredients

Water, Shortening, Monopropylene Glycol (E1520)
Sodium Stearoyl-2-Lactylate (E476),
Mono-diglyceride (E471), Polyglycerol Esters (E475)
and Potassium Stearate (E470a)

- *Packaging in 5 kg, 10 kg and 20 kg*

- *Manufactured in the UK*

- *From Vegetable Sources*

- *Suitable for Vegans and any Religions*



Emultive Bisco-Gel is 100% manufactured in the UK. HSP Group Ltd. has been issued with a UK health certificate and export licenses to worldwide destinations.

Our Operation and Commercial team are available to assist you with any enquiries via:

Tel: 01488 208484 Email: office@hspgroup.co.uk

Emultive

British Emulsifier

EXPLORE THE WORLD OF QUALITY BAKING
EMULSIFIERS FOR CAKES, BISCUITS AND BAKERY PRODUCTS

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