



Mono-Gel

Bake to impress with powerful cake gels

Mono-Gel is a premium range of cake gels that produce beautiful looking cakes with high volume and improved freshness. The range also ensures a reliable production and consistent baking quality. Used worldwide for many decades, the range continues to give impressive results.

A decorative graphic element consisting of two overlapping, curved swooshes. The top swoosh is red and the bottom swoosh is dark blue, both curving from the left towards the right.

Mono-Gel





- This is a mixture of various emulsifiers in the form of a gel.
 - The monoglycerides in this product are in alpha form where their alpha crystal has been reinforced by other emulsifiers and stabilisers and will assist more mixture of air and dough as well as the diffusion and arrangement of air molecules.
 - During the baking process, the monoglycerides in this gel make a complex with the starch and lessen staling during the maintenance period.
- ✓ Increasing cake volume
 - ✓ Making a small and regular texture in the final product
 - ✓ Increasing stability time as a result of increasing softness and freshness of the product
 - ✓ Reducing the time of mixing raw materials to produce dough
 - ✓ Better release of taste
 - ✓ Evenness of final product
 - ✓ Consumable in various kinds of cake with differing amounts of oil

VOLUME

Whipping the right amount of air into the batter is fundamental to getting the right volume in the baked cake. Mono-Gel in the form of an emulsifier improves the batter whipping properties for a high-volume cake.

TEXTURE

Mono-Gel will add benefit and give a soft, light texture. The finished cake will have a fine and regular crumb structure and a nice, even surface.

STABILITY

Stabilising the batter during baking, and the baked cake during cooling, results in a more reliable baking process. This ensures consistent quality and the same delicious result time after time.



Applications for use



Sponge Cakes



Pound Cakes



Muffins



Swiss Roll



Carrot Cakes



Cup Cakes



Layer Cakes

Cinnamon Rolls



How to use

Allows the all-in-one way, which means dry and liquid ingredients can be added at the same time. One notable modification to this method is to first dissolve the sugar in some of the liquid before mixing in the other ingredients. For some recipes it has shown improved aeration, so the baking powder quantity can be reduced or the liquid increased.

Why Emultive Mono-Gel

Monoglycerides are the most commonly used emulsifiers in the bakery industry. When properly formulated, they form a gel, which has proven to be the most efficient emulsifier solution in cake production.

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 monoglyceride-based emulsifiers for cake production.

4. Cost effective

Low dosage of 0.5% – 2% gives a low cost-in-use. Fewer rejects and stops on production lines for a more reliable baking process.

INGREDIENTS

Water, Monodiglyceride (E471),
Monopropylene Glycol (E1520), 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 Mono-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:

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Emultive

British Emulsifier

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

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