



Softness

For The Perfect Cake

Emultive Softness is a range of cake improvers that produce cakes with a fresh and soft feeling, lasting from the day of baking until the very last bite.



Softness





- Emultive Softness also simplifies baking by quickly distributing functional ingredients into the batter. The range helps you create softer, more indulgent products.
- Emultive Softness is an all-vegetable based emulsifier designed for use in all cake, biscuit and cookie batters. Emultive Softness increases softness, moistness and shelf-life. Finished products have excellent softness and a fine grain texture. Gives maximum volume possible. Stops shrinkage before and after baking.
- Keeps cakes soft and moist over time and gives excellent eating quality. Retains moisture for a more appetising crumb, a freshly-baked quality and a light, soft texture.
- Improves crumb texture and boosts freshness. Texture analysis shows that Softness has a substantial effect on crumb hardness. The influence on the finished product is evident directly after baking, as well as throughout shelf-life.
- From the outset Emultive Softness helps functional ingredients mix together quickly. The cake batter becomes very flexible and ingredients can be easily added or combined to customise the process and product.

Applications for use



Sponge Cakes

Pound Cakes



Muffins

Swiss Roll





Carrot Cakes

Cup Cakes



Layer Cakes

Cinnamon Rolls



Optimise and Maximise

When using Emultive Softness, fat and egg content can be reduced and water increased – dependent on each recipe. Quality is enhanced by improved softness and freshness. The outcome is a cake with a remarkable eating experience at a reduced baking cost.

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. Crumb texture

Due to the optimum balance between the emulsifiers, leavening agents and fats the product creates an optimum "bite", without a doughy or sticky effect.

3. Cake surface

Use of Softness reduces the risk of the cake's surface cracking and leads to minimum crumbliness and disintegration, due to the stabiliser's composition.

4. Cost effective

Low dosage of 1 – 2% 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 Softness 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

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