

Emultive
British Emulsifier



**EXPLORE THE WORLD OF QUALITY BAKING.
EMULSIFIERS FOR BAKERY PRODUCTS.**

CROISSANT GEL

**NATURAL, VEGAN AND SUITABLE
FOR ALL RELIGIONS**

BY HSP GROUP LTD



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PRODUCT INFORMATION SHEET

CROISSANT GEL

Croissant Gel is a premium range of emulsifier gels that produce beautiful looking croissants 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.

BENEFITS AND USE:

- Increased stability time as a result of increasing softness and shelf-life of the product
- Reducing the time of mixing raw materials to produce the batter
- Better release of taste
- Evenness of the final product
- Ensures consistent quality and the same delicious results every time

DIRECTIONS:

Croissant Gel should be added to your existing recipe at a rate of 1-2% of the total weight of your ingredients.

For example:

If there are 10 kg of ingredients in your usual recipe you would add 100-200g of Croissant Gel.

Our product allows for the removal and replacement of up to 4% of the fats in your recipe with up to 2% Croissant Gel. For example if you remove 400g fat you can replace it with 200g of Croissant Gel thereby reducing your costs.

HSP Group Limited has been issued with a UK health certificate and export licenses to worldwide destinations.

Emultive Croissant Gel is 100% manufactured in the UK.

Our Operation and Commercial team are available to assist you with any enquiries via:
Tel: 01488 208484
Email: office@hspgroup.co.uk

TECHNICAL INFORMATION

- **Easier to mix**

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

- **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.

- **Great performance**

Secures a fine distribution of ingredients and air bubbles. The most efficient form of monoglyceride-based emulsifier for bakery production.

- **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 (E481), Monodiglyceride (E471), Polyglycerol Esters (E475) and Potassium Stearate (E470a)

Date: 13/09/2020

Datasheet

Emultive Croissant Gel

Description	Creamy paste developed to give you tender and regular croissants and other such products	
Composition:	Water, Shortening, Monopropylene Glycol, Sodium Stearoyl-2-Lactylate, Mono-diglyceride, Polyglycerol Esters, Potassium Stearate	
Specification	Appearance	white gel
	Odour and taste	odourless
Chemical	Ph	7-10
Microbiology	Total plate count	max 10 ⁴
	Yeast and mould	max 10 ²
	Coliforms	neg/1g
	Salmonella	neg/25g
Nutritional values	Nutritional values per 100g (calculated values)	
Average per 100g	Energy	370/kcal
	Fat	36g
	Carbohydrate	3.5g
	Protein	0
	Fibre	0
	Sodium	<10mg
Packing	20kg net in polypropylene containers	
Batch coding	Five digit	
Shelf-life and Storage	Minimum 12 months from date of production when stored cool and dry in unopened packing.	

