

# *Emultive*

## *British Emulsifier*



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

**DONUT GEL**

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

**BY HSP GROUP LTD**





# Emultive

## British Emulsifier

### PRODUCT INFORMATION SHEET

## DONUT GEL

Donut Gel is a premium range of emulsifier gels that produce beautiful looking doughnuts with increased stability 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:

Donut 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 Donut Gel.

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

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

Emultive Donut 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](mailto: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 Donut Gel

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

