

Jilk Palm Free

Volume & stability



Aromatic

A true cake experience

Volume & stability

Enhances the batter tolerance and promotes the aeration of the cake batter for higher and better volume. Jilk PF also stabilises the batter during the baking process and the baked product during cooling.

Efficient solution

Quickly distributing ingredients in the batter and reduce the mixing time. An alpha-gel is the optimal physical form for an emulsifier and is one of the most acknowledged volume solutions on the market.

Free from palm oil

Of pure vegetable origin entirely produced from raw materials other than palm. Jilk PF comes in a convenient paste form for optimal performance and easily disperses in the batter. It is also free from GMO and allergens.

Jilk PF is a palm free alpha-gel emulsifier for cakes. It is formulated to increase volume and to make the batter more tolerant to frequent handling. Delays the staling and make indulgent cakes with long lasting freshness.

Jilk PF by application

Jilk PF is an all-round emulsifier that can be used in a variety of applications. It can with benefit be used in the following pastries.



Sponge cake



Swiss roll



Muffins



Pound cake



Layer cake



Cup cake



Snack cake



Jaffa cake



Madeira cake



Icing