

Arofresh

Shelf-life &
freshness solutions



Aromatic

A top-class eating experience

Arofresh is a range of powerful shelf-life improvers in liquid form that keeps cakes fresh and protects them against mould.

With fine quality, long-lasting freshness and delicious flavour in mind, this range satisfies high consumer expectations.

AROFRESH BY APPLICATION

Arofresh can be used in the following pastries and much more: pound cake, swiss rolls, sponge cake, muffins, layer cake, madeleines, bar cake, snack bars. Also suitable for bread and fillings.



PROLONGS SHELF-LIFE

Arofresh is a range of powerful and active liquid freshness enhancers, which protects soft cakes against mould while considerably prolonging shelf-life.

A lower pH-level makes the **Arofresh** liquid range far more effective than powder alternatives.

MAINTAINS FRESHNESS

Arofresh also improves and extends the softness and freshness in cakes throughout storage, by reducing moisture loss. A consistent high quality giving uniform and reliable results.

EFFICIENT APPLICATION

Dosage is estimated at 20 g/kg on total weight depending on application, with the same amount of liquid to be removed from the recipe.

Arofresh easily disperses in the batter and is available in vanilla/lemon flavour or neutral.

AROFRESH RANGE

- Liquid shelf-life and freshness solutions
- Based on propylene glycol or glycerol
- Available without alcohol
- For a wide range of soft cakes, as well as bread and fillings
- Dosage 1-4 % of total batter weight, depending on application
- Package size varies from 25kg pail to 250kg drum, and up to 1,000kg container.

Read more online!



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