

Jilk 60

Premium alpha-gel emulsifier
developed for warmer climates



Aromatic

JILK 60

VOLUME & STABILITY

Aromatic's team of specialised technicians has vast experience and expertise in developing emulsifiers for the baking industry.

The cutting-edge competence we're particularly known for is with our range of alpha-gel emulsifiers for industrial and artisanal applications.

Jilk 60 has been especially formulated to provide perfect baking results in hot climates.



Free from GMO and allergens



Very low dosage

Applications

Jilk 60 is suitable for all kinds of baking powder-based recipes, such as sponges, swiss rolls, muffins, pound cakes and madeleines. It can also be used for brioche, panettone and cookies.



Benefits of using alpha-gel emulsifiers

Alpha-gel emulsifiers promote the aeration of cake batter by producing a large number of small, uniform air bubbles.

They also stabilise the batter during the baking process, and the cake during cooling. As a result, the end product has a beautifully high volume and an even crumb.

Jilk 60 is of pure vegetable origin and has a very low level of trans fatty acids: <1%. It comes in a convenient paste form that disperses easily in batter.

Its unique combination of different emulsifiers contributes to its high performance.

Questions?

Contact a sales advisor or the Technical Competence Centre to find out more about **Jilk 60**.

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