

Jilk Palm Free

Volume & stability






Aromatic

A premium emulsifier for the modern bakery

Jilk PF is a palm free alpha-gel emulsifier for cakes.

It is formulated to increase volume and improve batter tolerance to handling. Delays the staling process and produces indulgent cakes with long-lasting freshness.

-  Convenient paste form
-  Of pure vegetable origin
-  Free from allergens & GMO

Applications

Jilk PF is an all-round emulsifier that can be used in a variety of applications, including: sponge cakes, swiss rolls, muffins, pound cakes, cupcakes, layer cakes, jaffa cakes, madeira cakes and icing.



Enhances batter tolerance & promotes aeration for high-volume cakes



Stabilises the batter during baking & cooling



Quickly distributes ingredients in the batter, reducing mixing time

READ MORE ONLINE!



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