

*Aromatic*  
A brand by Bakels

*Aromatic product*

**DOROTHY**



# AROMATIC DOROTHY



## Did you know?

DOROTHY can be used in combination with our cake gel JILK 60 for an even better result.

## WHY CHOOSE DOROTHY?

- Provides improved freshness and moisture retention over time
- Prevents starch retrogradation and staling
- Gives a fine and bright cake crumb
- Easily soluble and fast acting
- Significantly better eating quality because of improved softness

DOROTHY is an emulsifier paste which maintains softness and freshness in soft cakes during storage. It is suitable for all types of baking powder based cakes regardless of their fat content.

DOROTHY optimises the cake recipe. Fat and egg content can be reduced while the amount of water can be increased – depending on the recipe and application. The result is a cake with a much higher quality at a lower cost and with minimal waste.

## APPLICATIONS



Layer cakes



Swiss rolls



Muffins & cupcakes



Slice cakes



Pound cakes

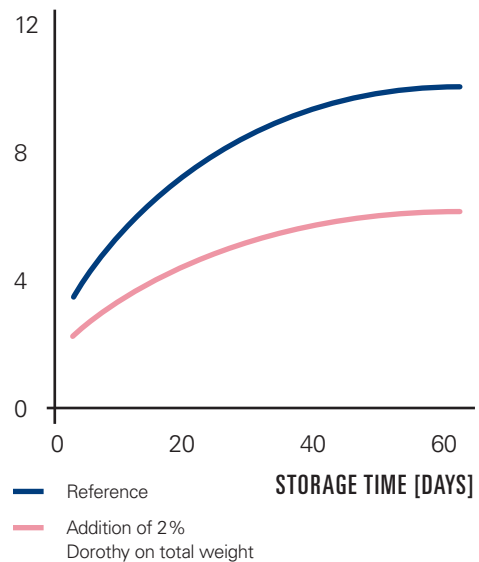


All types of snack cakes




Fried doughnuts

## HARDNESS




## PRODUCT INFORMATION

 **Dosage:** 1–3% on batter weight

 **Packaging:** 10 kg pail, 28 kg barrel, 950 kg IBC-container

 **Storage:** Recommendation 10–18 °C

 **Shelf life:** 12 months

 **Allergens:** No allergens