

LASENOR BK

The new range of activated emulsifiers in powder that facilitates the production process of cakes and bakery mixes

ADVANTAGES

As an ingredient

(compared to a traditional cake gel):

- Extended storage life
- Easy handling (powder form)
- Suitability in:
 - Bakery mixes
 - Retail mixes

In the production process:

- All-in process: all the ingredients can be added simultaneously.
- Reduction of the mixing time.
- Maximize air incorporation.
- The air is evenly distributed and stabilized into the batter.

In the finished product:

- Bigger volume.
- Extended softness.
- Improved mouthfeel.
- Fine crumb structure.
- Smooth surface.
- Longer shelf life.

