

CREATE WINNING POSSIBILITIES

Cake that is consistent on quality & economical on production cost.



EZENTIAL®
CAKE 1001
Enhancer

Ezential® 1001 Cake Enhancer

is a specialized emulsifier based functional blend suitable for production of industrial cake premixes, sponge cakes & pound cakes. It complies with all relevant food safety and regulatory standards for your market.

Benefits:

- Enhances cake volume
- Ensures excellent aerating and volume of the cake batter with softer crumb texture
- Moisturizes crumb for a longer time
- Moist and softer cakes especially for eggless solutions
- Uniform cake structure
- Improves overall appearance
- Ideal for premixes with quick whipping properties

Camlin Fine Science Ltd.

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