

Smoothex Gel

CAKE IMPROVER

PRODUCT

Smoothex Gel is a specially developed premium batter aerating agent for manufacturing highquality Sponge cake, Layer cake, Bar cake, muffins etc.

ADVANTAGES

- Imparts good aeration, strength & stability properties in the batter.
- Reduces the use of fat and eggs.
- Gives good shelf life, sliceability and structure to the batter.
- Gives uniform and fine crumb structure to the cake sponge.

DOSAGE

1% - 2% on flour weight basis for Madeira type of cakes, 4% - 5% on flour weight basis for sponges.

TYPICAL RECIPE (SPONGE CAKE)		TYPICAL RECIPE (TEA CAKE)	
Flour	3000 gms.	Flour	3000 gms.
Sugar	3000 gms.	Corn Starch	200 gms
Eggs	3600 gms.	Sugar	3200 gms.
Smoothex Gel	150 gms.	Eggs	2800 gms.
Water	600 gms	Smoothex gel	150 gms.
Baking Powder	50 gms.	Water	1000 gms.
Salt	50 gms.	Baking Powder	50 gms.
ROMOBAN	10 – 15 gms.	Salt	50 gms.
(Calcium Propionate/Sodium Propionate)		ROMOBAN	20 gms.
(Flavour & colour as desired)		(Calcium Propionate/ Sodium Propionate)	
		Fat	600 gms.
		(Flavour & colour as desired)	
PROCEDURE		PROCEDURE	
<ul style="list-style-type: none"> • Whisk eggs, Smoothex gel, water & sugar in planetary mixer till sugar dissolves. • Add remaining ingredients to it & whisk further for 6 – 7 minutes on top speed. • Scaling of batter in greased Pan. • Baking at 180°C – 200°C for 20 – 25 minutes 		<ul style="list-style-type: none"> • Mix flour, sugar, eggs and water at slow speed for 1 minute. • Add Smoothex gel & Mix at high speed for 5 minutes. • Add remaining ingredients except fat & mix at slow speed for 1 minute. • Add fat and mix at slow speed for 1 minute. • Divide it into moulds & then bake. 	

IMPORTANT TIPS

- Use of Smoothex gel at lower temperature(around 20°C) gives best results.
- Also using eggs stored at low temperature gives good results.

STORAGE

Store in cool and dry place.