

## Emulsifiers / Stabilisers

Crestawhip emulsifier / stabiliser blends have been tried and tested in mixing processes, from benchtop planetary mixers to high speed continuous systems. They are suitable for small scale bakeries or large manufacturing plants, and for every kind of cake and sponge production. Crestawhips comply fully with worldwide labelling and legislative requirements.

# AAK Bakery Services: Emulsifiers / Stabilisers

## Perfect results, every time

AAK's Crestawhip range of activated gel emulsifier / stabiliser blends has been formulated to help bakers produce perfect cakes and sponges every time. When incorporated into cake batter Crestawhip can help to achieve:

- Improved batter aeration
- Faster whipping times
- Fine, even texture
- Product consistency
- Increased cake volumes
- Longer shelf-life
- Recipe cost savings

## For every application

AAK's Crestawhip range contains a number of standard products, but new blends can be adapted to meet individual requirements. Our aim is to provide exactly what is required, no more, no less.



## Crestawhip emulsifiers / stabilisers

Available in both gel and pumpable forms, Crestawhips are designed to meet the exacting requirements of recipe variations, and the individual needs of commercial bakers throughout the world.

### Crestawhip 200

**Appearance: Soft, white, slightly translucent gel.**

General purpose product based on two emulsifiers to give good volume and batter handling in a wide variety of applications including cake and sponge goods along with filling creams, etc.

### Crestawhip 225

**Appearance: Soft, white, pumpable paste.**

A pumpable version of Crestawhip 200 for use in automated high volume bakeries. Pumping and metering systems can also be supplied if required.

### Crestawhip 250

**Appearance: Concentrated soft, slightly translucent gel.**

Similar in application to Crestawhip 200 but a more concentrated product and so can be used at levels of up to 30% less than Crestawhip 200 dependent upon the mixing systems in place.

### Crestawhip 450

**Appearance: Soft, white, slightly translucent gel.**

A single emulsifier system with much of the same functionality as Crestawhip 200. Requires the declaration of only a single emulsifier (E471) and so can be a 'cleaner label' option where this is required.

## Tailor made systems:

For large volume users of pumpable Crestawhip emulsifier / stabiliser blends, tailor made product application and metering systems can be provided. These are designed, built, installed and maintained by our team of specialist AAK Bakery Services Engineers. Systems range from simple stand alone units to fully integrated automatic, recipe controlled plants. All are capable of delivering real benefits in terms of enhanced quality and cost savings.

## AAK Bakery Services – the bigger picture

AAK Bakery Services is dedicated to meeting the oil and fat requirements of commercial bakers and food manufacturers. Products and services include: the bulk supply of margarines, fats, shortenings and emulsifiers; the provision of processing oils and application systems; the design and construction manufacturing equipment; engineering support and waste reduction.



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