



## Key Blends

1 Whittendale Dr  
Suite D  
Moorestown, NJ 08057

*Food Ingredients*

*Blends*

856-778-6623

[www.KeyBlends.com](http://www.KeyBlends.com)  
[Sales@KeyBlends.com](mailto:Sales@KeyBlends.com)



# Emulsol 10-2P Emulsifier

## Key Blends Gives you Increased Savings and Flexibility!

### Emulsol 10-2P - Cake Emulsifier

Emulsol 10-2P is pure 10-2P grade of polyglycerol esters. This is the most powerful polyglycerol ester available for cake production.

Polyglycerol esters have a unique effect on almost any cake formula. When added at 1% based on dry ingredients, the finished cake is significantly moister. No significant formula modifications are needed when adding this emulsifier.

10-2P Polyglycerol Esters can be used in layer cakes, pound cakes, muffins, or any other cake formula. This emulsifier will help the scratch baker keep his custom formula and make his cakes competitive with much more expensive mixes.

Blends of 10-2P and liquid oil can make solid emulsified mixtures that resemble shortenings which can be used to replace saturated fats in many formulas. Lower saturated fat products can be made by using polyglycerol esters melted into unsaturated oils.



### How to Use Emulsol 10-2P

This emulsifier is a very hard plastic in its native form and it must be melted into water or oil before use.

### For Dry Mix Plants - Melt 10-2P into Oil

It is easy to melt 10-2P into Oil. Once cooled, the resulting cream can be added to cakes. The cream is stable for weeks at room temperatures. The cooled mixture resembles solid shortening and can function as an emulsified shortening in many formulas.

Add 20 lbs of 10-2P to 80 lbs of water. Heat the mixture with agitation until the 10-2P is completely melted and mixed in. Allow to cool.

Use 5% of this mixture based on dry ingredient weight. Reduce your shortening by 4%

### For bakeries - Melt 10-2P into Water

It is easy to melt 10-2P into water. Once cooled, the resulting cream can be added to cakes. The cooled cream resembles an emulsified shortening.

The cream is stable for weeks at refrigerator temperatures.

Add 20 lbs of 10-2P to 85 lbs of water. Heat the mixture with agitation until the 10-2P is completely melted and mixed in. Allow to cool.

Use 5% of this mixture based on dry ingredient weight. Reduce your water by 4%.

### Service Support

Our experienced staff and support capabilities can help you to build a better cake-type product. Please give us a call if we can be of any further assistance to you.

**Key Blends Adds Science to the Art of Baking**