

EMCE Sponge. Production of whipped mixtures: simple, cost-effective and in consistent quality.



Mühlentchemie

makes good flours even better

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The whipping emulsifier range in Mühlentchemie quality.



EMCE Sponge – the modern way to make whipped cake mixtures

Sponges, plain and fruit cakes, muffins and brownies are among the most popular sweet bakery products, especially when they are light and tender and have a fine texture. These products are made from whipped mixtures – traditionally in a complex, expensive and time-consuming process.

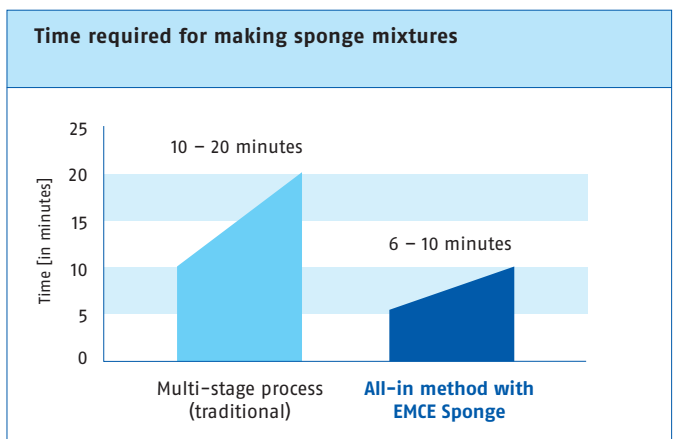
New EMCE Sponge makes it easy to produce whipped mixtures with excellent and consistent results. With EMCE Sponge, Mühlenchemie’s applications research team has created a range of high-quality, functional whipping emulsifiers that combines simple use with maximum reliability in the production process. A further important advantage of EMCE Sponge is a saving in costs, as the egg content is reduced.



| The use of EMCE Sponge offers important benefits | |
|--|---|
| Saves time | because of the shorter process |
| Simple all-in method | instead of the complex traditional procedure |
| Consistent quality of the finished products | No fluctuations in baked volume, texture, flavour, stability and shelf-life |
| Reliable process | The simple all-in method brings consistently satisfactory results |
| Lower cost | because of the reduced egg content; a 10 – 25 % saving in raw materials |

The traditional method: complex and time-consuming

The traditional method of making whipped cake mixtures is time-consuming and complex, and the results are not always satisfactory. The whole egg or white of egg in the mass is beaten separately with part of the sugar in the recipe. The remaining ingredients are then stirred in carefully. For a long time modern bakeries were in search of alternatives such as those offered by EMCE Sponge – and not only because of the risks involved in the production process.





The all-in method: first-class results every time

With EMCE Sponge, whipped mixtures are made by the all-in method. All the ingredients of the recipe are weighed into a mixer and beaten for 5 – 10 minutes. These mixtures remain stable throughout the production process, ensuring high, uniform quality of the baked goods. Fluctuations in the quality of the other raw materials used are evened out. Important attributes of the baked products such as volume, texture, flavour, long shelf-life and freshness remain consistent on a high level. And the shorter time required for processing and the reduced egg content cut production costs.

EMCE Sponge is available as a powder

Mühlenchemie offers you EMCE Sponge in powder form. Powder is used much more often than paste because powdered products are easier to handle and mix readily with other ingredients. They also have a longer shelf-life.

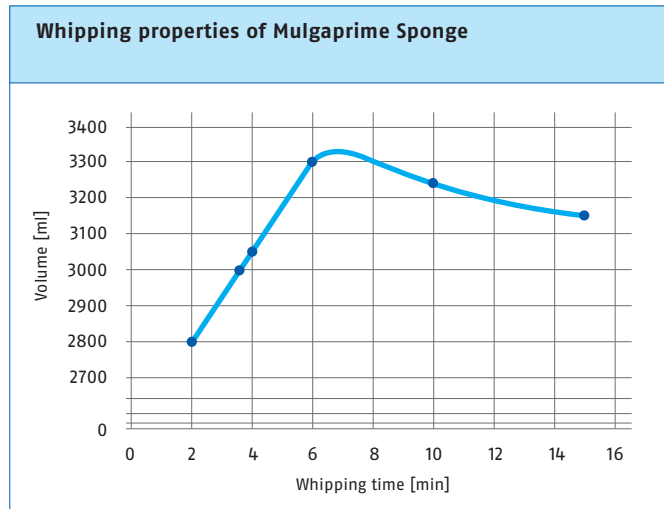
An overview of our products

| Product | Application | Dosage (flour / starch basis) | Ingredients for the application |
|-----------------------------|--|---|---|
| Mulgaprime Sponge 20 | Whipping emulsifier for making beaten cake mixtures | Sponge mixtures 10 – 14 % Madeira cake 4 – 8 % | Wheat flour, starch, sugar, whole egg, baking powder, water |
| Mulgaprime Sponge 40 | Whipping emulsifier for making light, beaten cake mixtures | Sponge mixtures 10 – 14 % Madeira cake 4 – 8 % | Wheat flour, starch, sugar, whole egg, baking powder, water |

Example of an application

Ready-mixed flour for sponge mixtures

*Whether Mulgaprime 20 or 40 is used depends on the other raw materials in the recipe and should be determined by making tests.



Individual premixes with EMCE Sponge to meet your specific needs

A whipping emulsifier may have to meet a great diversity of requirements. In Asia they will be different from those in Africa or Germany. Products specially designed for specific markets and customers are one of Mühlenchemie's key competences. We will be pleased to make up premixes optimally suited to your flour quality and other raw material properties and your technical equipment. Please approach us.

| | |
|----------------------------|---------|
| Sucrose | 38.00 % |
| Wheat flour, Type 550 | 39.67 % |
| Wheat starch | 15.00 % |
| Mulgaprime Sponge 20 / 40* | 5.50 % |
| Baking powder | 1.80 % |
| Vanillin | 0.03 % |

Our Range of Mühlenchemie Products

Mühlenchemie offers the whole spectrum of products for flour treatment in first-class branded quality.

Rely on us – as many mills throughout the world already do.

More details at www.muehlenchemie.de

Flour standardization

Enzyme Systems

- Amylases
- Oxidases
- Hemicellulases
- Proteases

Bromate substitutes

Oxidizing agents

Other flour improvers

Flour improvement to solve specific problems and for special applications

Low-enzyme flour

Heat damage

Low-protein flour

Ropiness

Bug damage

Sprout damage

Rye flours

Vitamin premixes

Vitaminizing

Flour with additional benefits, "functional food"

Fatty-acids with a vitamin effect

Probiotic dietary fibres

Lecithin to promote performance

Refreshing ingredients

Protein improvement

Biscuits, crackers, wafers

Enzyme Systems

Emulsifiers and releasing agents

Flavourings

Pastry goods

Whipping agents

Raising agents

Baking premixes

Frozen doughs

Small wheat products

Mixed wheat and rye bread

Flat bread and pizza bases

Raw materials for baking

Emulsifiers

Wheat gluten

Hydrocolloids

Malt flour

Preservatives

Soy flour

Food colorants

Sour dough powder

Sugars and artificial sweeteners

Pasta and steamed doughs

Enzyme Systems

Functional compounds

Services

Cereal and flour analysis

• Baking trials

• Advice on flour quality

• Analytical kits

Training courses and seminars

Laboratory equipment

Dosing equipment

Precision dosing device



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