



# COLCO

## OVERVIEW

Colco is a vegetable based, all round alpha gel emulsifier.

For the industrial production of baking powder based products.

Colco is the most concentrated emulsifier in the Bakels range.

## USAGE

10-20g/kg on total weight.

## INGREDIENTS

Water, Emulsifiers (E471, E475), Stabiliser (E420), Solvent (Ethyl Alcohol), Natural Flavouring

## PACKAGING

Code	Size	Type	Palletisation
215205A	10kg	Pail	55

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,300.00
Energy (Kcal)	300.00
Fat (g)	31.00
Fat (of which saturates)(g)	30.00
Available Carbohydrate (g)	4.50
Carbohydrate (of which sugars)(g)	0.00
Protein (g)	0.00
Fibre (g)	0.00
Salt (g)	0.00

## ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



### STORAGE

Cool and dry conditions: 10-18°C



### SHELF LIFE

360 days



### TYPE

Paste



### CATEGORY

Cake & Sponge Ingredients,  
Cake & Sponge Emulsifiers



### INGREDIENT FEATURES

Vegan suitable, Vegetarian



### FINISHED PRODUCT

Cake, Gateau, Sponge,  
Sweet Good, Swiss Roll



### BRANDS

Colco



### FUNCTION

Improve batter tolerance, Improve softness (over-life)