



SORBEX

OVERVIEW

Sorbex is a powdered mould inhibitor, for use in all flour confectionery, cake and sponge batters.

Sorbic Acid is considered more effective in flour confectionery than Propionic Acid, but Sorbic Acid is not readily soluble in water.

We therefore highly recommend Sorbex, which is a carefully chosen balanced preservative containing 65% Potassium Sorbate, 15% Calcium Propionate and 20% of permitted diluent.

Sorbex has been developed to allow for an even figure of 0.2% on batter weight.

USAGE

0.2% on batter weight.

INGREDIENTS

Preservative (E202, E282), Maize Starch

PACKAGING

Code	Size	Type	Palletisation
271150A	15kg	Bag	20
271020	5 x 2kg	Lined carton	50

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	301.00
Energy (Kcal)	71.00
Fat (g)	0.02
Fat (of which saturates)(g)	0.00
Available Carbohydrate (g)	17.60
Carbohydrate (of which sugars)(g)	0.00
Protein (g)	0.06
Fibre (g)	0.00
Salt (g)	0.01

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



SHELF LIFE

365 days



TYPE

Powder



CATEGORY

Cake & Sponge Ingredients,
Cake Shelf Life Extenders



INGREDIENT FEATURES

Vegan suitable, Vegetarian



FINISHED PRODUCT

Cake, Sponge, Sweet Good



BRANDS

Sorbex



FUNCTION

Improve softness (over-life)