



PRODUCT INFORMATION SHEET

POTASSIUM SORBATE

Potassium Sorbate is a **food preservative** commonly used in the baking industry to prevent mould, yeast, and microbes, in turn increasing shelf life of baked food products. It is used in baking as a preservative without altering the nature of the food. It is often used in cakes and icings, beverage syrups, cheese, dried fruits, margarine, pie fillings, wine, etc. at concentrations dependent on the specific application.

It is primarily used as a **shelf life extender**.

Product characteristics:

- * Granules
- * Food Grade
- * Kosher and Halaal certified.

How to use:

It can be dissolved in water or milk first and then added to doughs and batters.

It is usually blended with dry ingredients (flour specifically) at a level of 0.03% to 0.4% of the batter weight.

How do you use potassium sorbate in a cake?

Carefully add 1/2 teaspoon per kilo of cake mixture.

How do you use potassium sorbate in cookie dough?

Add in ratio of 0.1 %. E.g. 1000g of cookie dough with 0.1% Potassium sorbate= 1g Potassium sorbate



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GELATINE

Gelatine is a flavourless, colourless substance that's added to desserts and other dishes **as a thickening agent**. It is commonly used as a gelling agent in recipes to give desserts, sauces, and other dishes a smooth and jiggly texture.

Product characteristics:

- * Granules
- * Food Grade
- * Kosher and Halaal certified.

How to use:

Place some cold water in a small bowl and sprinkle with gelatine while whisking with a fork.

Set aside for 5 minutes or until spongy

OR

Stand the heatproof bowl in hot water and stir until the gelatine dissolves.

NB: Do not boil the gelatine as it will become stringy.

Cool slightly, before adding to the mixture that you want to set.

TIP: Both mixtures should be a similar temperature to avoid any lumps



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XANTHAN GUM

Without xanthan gum, your gluten-free baked goods would be dry, crumbly and flat. Xanthan gum is **gluten-free** and vegan, it is therefore the preferred thickener for those home bakers with food allergies. Xanthan Gum **adds thickness and viscosity to gluten-free breads and other baked goods.**

Product characteristics:

- * Granules
- * Food Grade
- * Kosher and Halaal certified.

How to use:

For cakes & muffins: add half a teaspoon of xanthan gum to flour as needed.