

Palsgaard®

GOBAL PRODUCT CONCEPT – BETTER FOR YOU CAKES

‘Low Sodium’ SuperFruit Cake

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‘Low Sodium’ SuperFruit Industrial Cake

BACKGROUND

Many, if not all, health authorities around the world are recommending their population to adapt to a healthier lifestyle. It is undisputed among the scientific community that several diseases are related to unhealthy lifestyle.

Two things are crucial in that direction: Move more and Eat less.

In this concept we focus on the eating part, where we take the advantages of getting less saturated fat, less sodium, and increase the intake of vitamins, antioxidants, and amino acids as well as minerals and fibers coming from the fruits defined as SuperFood. We choose Cranberries, Blueberries, Goji berries and Papaya for their content and benefits.

WHO members have agreed to reduce the global salt intake by a relative 30% by 2025. To generate success with a new cake launch, the Industrial Cake Producers may be interested in using claims. The rules on nutrition and health claims are regulated and well described in Regulation (EC) No 1924/2006. Not everything is permitted. Our cake made with below mentioned recipe can be claimed as ‘low sodium’ as the sodium content is less than 120 mg. per 100 g. product. Therefore, this concept is dedicated for the Industrial Cake sector, as they have 100% control of the recipe and have the capacity to handle the claims.

The cake is based on vegetable oil and thereby with less saturated fat and no trans-fatty acids.

This is indeed BETTER FOR YOU.

PALSGAARD TECHNOLOGY

Palsgaard® SA 6610, Palsgaard® DMG 5611 and Palsgaard® OilBinder® 01.

PRODUCT ADVANTAGES

Palsgaard® SA 6610:

- Activated and fast reacting Industrial Cake Emulsifier
- Creates a nice crumb structure
- Versatile and strong performances in all type of industrial cake application
- Uniform performance each time
- Consistent production stability at all production steps
- Easy to handle and less premixing steps

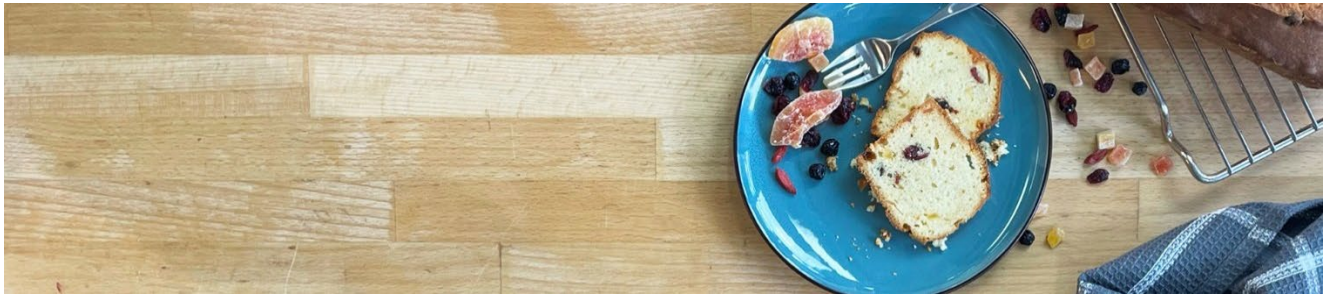
Palsgaard® DMG 5611

- Complementary to Palsgaard® SA 6610
- Strong performance for softness- enhancing and keeping
- Excellent cold dispersible
- Optimal anti-staling agent in cakes
- Prolongs the cake shelf-life significantly

Palsgaard® OilBinder® 01

- Stabilises the remaining oil in the cake, creating a nice texture without oiling-off
- Reacts first during the baking process

‘Low Sodium’ SuperFruit cake – Start Recipe



Product: Start recipe for production of ‘Low Sodium’ SuperFruit Pound cake (400 g)

Recipe is in percentage and a 250 kg. batch.

Recipe

Dry Ingredients	%	KG
Wheat flour	20.40	51.00
Native starch (wheat/maize)	3.20	8.00
Modified starch (E1414/E1422)	1.40	3.50
Sugar	17.60	44.00
Skimmed milk powder	0.40	1.00
Palsgaard® SA 6610	0.90	2.25
Palsgaard® DMG 5611	0.45	1.13
Palsgaard® OilBinder® 01	0.65	1.63
Potassium bicarbonate (E501)*	0.36	0.90
Disodium diphosphate (E450)**	0.33	0.83
Vanilla flavor	0.04	0.10
Potassium Sorbate	0.12	0.30
Liquid Ingredients		
Eggs	17.00	42.50
Water	8.30	20.75
Glucose syrup	1.70	4.25
Glycerin	2.70	6.75
Sorbitol	1.25	3.13
Vegetable oil	12.60	31.50
Fruits		
Cranberries	3.50	8.75
Papaya dices	3.80	9.50
Blueberries	2.10	5.25
Goji berries	1.20	3.00
Total	100.00	250.00

*Koda 100 ** Levall AR 28

Method: All in except oil and fruits (3 steps)
Equipment: Planetary mixer
 Typical Specific Gravity (density) after premixing: 850-900
 Typical Specific Gravity after oil addition: 850-900
Last step: Addition of the fruits
Baking: Same as similar product

After 24 hours

Water %: 20
 Aw: 0,78
 Shelf-Life: Min. 3 months (test is ongoing)

Nutrition Facts

-serving per container
Serving size (100g)

Amount per serving
Calories 360

	G/100g	% Daily Intake*
Total Fat	17	22%
Saturated Fat	2.5	13%
Trans Fat	0	
Cholesterol	75mg	25%
Sodium	110mg	5%
T Carbohydrate	51	19%
Dietary Fiber	2	7%
Total Sugars	22	
Added Sugars	19	38%
Protein	5	
Vitamin D	0mcg	0%
Calcium	23mg	2%
Iron	1mg	6%
Potassium	226mg	4%

*The % Daily Value tells how much a nutrient in a serving food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

The nutritional facts are calculated on the above mentioned recipe with a water evaporation of 10%.

The cake look is very attractive, and its taste is very delicious thanks to the SuperFruits which brings so much flavour that people won't miss the salty taste.

Disclaimer: We invite the industrial cake producer to check the local legislation for the use of the claim as well as the maximum amount of sodium. Despite the information mentioned here is based on facts, Palsgaard cannot be taken as responsible for the use of the facts in this presentation.

ORDER SAMPLES

To order samples of Palsgaard® SA 6610, Palsgaard® DMG 5611 or Palsgaard® Oilbinder 01, please contact your local Palsgaard office via Palsgaard.com