

Stop that sinking feeling

GRINDSTED® Xanthan from Danisco gives cakes a lift



Tired of seeing fruit and chocolate pieces form a layer at the bottom of the cake? Try GRINDSTED® Xanthan from Danisco, and you'll never get that sinking feeling again.

Even at very low dosages, GRINDSTED® Xanthan keeps pieces of fruit and chocolate in suspension in cake batter, ensuring they are finely distributed throughout the final baked cake. Improved tolerance to recipe and raw material variations enhances the uniformity of cake production from batch to batch, boosting production efficiency and reducing waste.

Thanks to its cold solubility, GRINDSTED® Xanthan quickly gets to

work, creating the viscosity required to keep fruit and chocolate afloat when cake batter is not being mixed or pumped. The challenge of developing new, well-balanced cake products, particularly with reduced fat, egg and calorie content, is also easily overcome – GRINDSTED® Xanthan provides the necessary stabilising action for a cohesive result. Reduced crumbling, improved pan release, adherence to paper cases and good slicing properties are among the benefits.

Put GRINDSTED® Xanthan to work and enjoy the many advantages that make it the most valuable hydrocolloid around for cake applications.

Benefits

- Provides batter viscosity for well-distributed fruit or chocolate pieces
- Improves tolerance to recipe and raw material variations
- Improves cake cohesiveness, particularly in reduced fat, egg and calorie recipes
- Stabilises cake structure
- Reduces production waste
- Increases moisture retention
- Enhances eating quality and shelf life

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First you add knowledge...

The addition of GRINDSTED® Xanthan also enables successful demoulding of warm cakes after baking. A small dosage is sufficient to obtain the necessary stability without influencing the eating quality of the cake – a sure way to cut production waste to a minimum. In muffin formulations, GRINDSTED® Xanthan secures the desired chewiness and moisture retention for an improved eating quality and longer shelf life.



Recommended dosage

Muffins	0.1 - 0.2%
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Cakes	0.05 - 0.07%
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Recipe suggestions

Double chocolate muffins	
Sugar	20%
Cake flour	20%
Partially hydrogenated vegetable oil	18%
Chocolate chips	15%
Pasteurised eggs	12%
Water	8%
Modified starch	2%
Cocoa powder	2%
Raising agent	1%
GRINDSTED® GA 1350	1%
Salt	0.5%
Chocolate Flavouring U35666	0.4%
GRINDSTED® Xanthan 200	0.1%

Fruit cake 350g	
Sugar	21.5%
Raisins	18.0%
Cake flour	15.1%
Pasteurised eggs	15.1%
Cake shortening	15.1%
Water	4.2%
Wheat starch	3.8%
Glucose syrup 75% 42 DE	2.6%
GRINDSTED® GA 505 (gel)	2.0%
Glycerol	1.4%
Baking powder	0.3%
Salt	0.2%
Skimmed milk powder	0.2%
Lemon Flavouring T10750	0.2%
Potassium sorbate (1:2)	0.15%
GRINDSTED® Xanthan 200	0.15%

Procedure

1. Add all the ingredients, except chocolate chips, to the mixer and mix for 1 minute at slow speed and 3 minutes at medium speed.
2. Add the chocolate chips and blend until mixed in.
3. Bake for 20-25 minutes at 220°C in muffin cases.

Procedure

1. Cream sugar and shortening together for 3 minutes – start at 2nd speed and move to 3rd speed after 30 seconds.
2. Add remaining ingredients – start at 1st speed and move to 2nd speed after 30 seconds. Total mix time: 5 minutes.
3. Scale 2 x 385g into the pound cake tins.
4. Bake for 50 minutes at 180°C.