



Think Globally. Serve Locally

Orley Foods

FOR INDUSTRIAL LAYER
CAKE MANUFACTURING

Baking problems

SOLVED BY ORLEY SOLUTIONS

SPONGE CAKE AS LAYER CAKE

A sponge cake is a light cake made with eggs, flour and sugar. Usually, it is leavened with beaten eggs, optionally baking powder can be used.

CRAFT BAKERY

Issue

Long mixing time of 8-10 min when working with powder mixes.



Solution

By adding 1-3% **Gel - Soft 60** or **Gel - Soft Special** the mixing time can be reduced from 8 min to 3-4 min.

High costs because a cake mix is used.



By using **Gel - Soft 60** or **Gel - Soft Special** the recipe can be easily made from scratch which lowers the ingredient costs. A standard sponge cake recipe can be found below.

SPONGE CAKE – A typical craft recipe

Ingredients	%	Method
Egg	32.7	All-in--one method. Mix for 2-3 min at highest speed.
Water	6.36	
Gel - <u>Soft 60</u>	1.82	Fill 550 g into a 24 cm ring or 350 g in a 20 cm ring.
Sugar	28.16	
Wheat flour	26,34	Baking temperature: 210-200 °C, draught open.
Potato starch	4	
Baking Powder	0.36	Baking time: 25-30 min.
Powder Salt	0.27	

INDUSTRY

Issue

High costs due to a high egg content.



Solution

By adding 1-2% **Gel -Soft 60** or **Gel -Soft Special** the egg content can be reduced by 10-20%.

Not enough aeration and too high specific gravity.



By adding 1-2% **Gel -Soft 60** or **Gel -Soft Special** the aeration can be significantly improved which results in an optimal specific gravity.

The sponge cake is not soft or fresh enough.



By adding 1-3% **Baksoft Cake** the sponge cake becomes softer and will stay fresh for much longer.

The cake volume or layer height is too low after baking.



By adjusting the oven profile and checking the density of the cake batter.

The cake is too dry after baking (moisture content < 18%).



By increasing the oven temperature the baking time can be reduced and the cake tends to dry out less. Further 1-2% **A2000** or **Baksoft Cake** can be added to the recipe, which both are binding water, preventing the cake from getting dry fast.

The sponge cake exhibits an undesired chemical taste.



By adding 1,5-2% **Orleyflave Vanilla** the chemical taste can be masked and the sorbates and citric acid can be reduced.

The shelf life (mould free days) is too short.



By adding freshness enhancer from Orley which act as liquid preservatives the shelf life can be extended. Recommended product: **A2000, Orleyflave Vanilla & Extender 360** When using these products, a pH adjustment towards a lower value is necessary as the products themselves increase the pH.

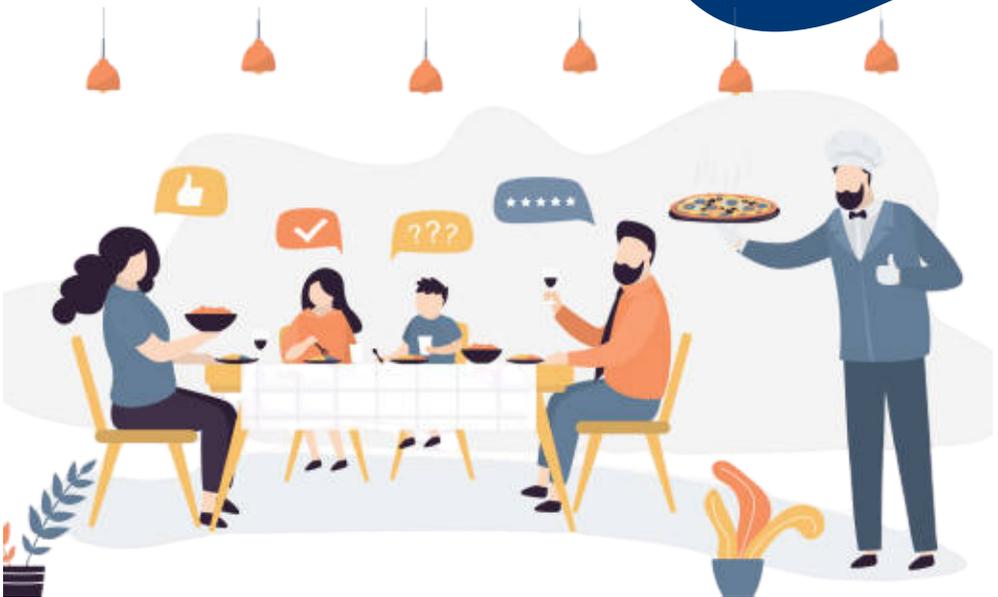
LAYER CAKE CHOCOLATE – A typical industrial recipe

Ingredients %		Method
Wheat flour	24.26	Mix for 3-4 min at high speed all ingredients except of wheat flour, corn starch, cocoa powder and baking powder components.
Cocoa powder 420 dp112,85	2.85	
Citric acid	0.16	Add flour, starch, cocoa powder and baking powder and mix for 2-3 min at medium to high speed.
Eggs	18.00	
Gel - <u>Soft 60</u>	0.98	Pump to continuous aerator/depositor and measure the specific gravity.
Glycerin	1.97	
Glucose syrup	4.33	Specific gravity: 0.75-0.55 depending on line equipment and desired texture.
Potassium sorbate	0.20	
Skimmed milk powder	0.66	Baking temperature: 240-190 °C depending on oven system.
Salt	0.30	
SAPP	0.36	Baking time: 6-10 min.
Sodium bicarbonate	0.26	
Sugar	18.98	Shelf life: 6-9 months.
Xanthan gum	0.02	
Vegetable oil	2.95	
Water	9.18	
Invert Syrup	7.67	
<u>Baksoft Cake</u>	1.97	
<u>Orleyflave Vanilla</u>	1.97	
Chocolate flavor	0.98	
Corn starch	1.97	

YOU GET ACCESS TO A WHOLE TEAM THAT WILL SUPPORT YOU WITH:

- Technical solution and product advising.
- Implementation on-set.
- Fine-tuning of ingredients and recipes.
- Ideas and inspiration for applications and recipes.
- Unique product development together with your team for your unique needs if needed.
- Support and guidance

*TEAM ORLEY
FOODS*



DARE TO TRY US MODEL - FREE OF CHARGE



*WE PROVIDE A
GUARANTEE FOR
THE FIRST
BATCH*

*Read more about us and
Orley Solutions on our website*



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recipes, tutorials & more.

