

déliceTM

PHOSPHATES FOR BAKERY



Benefits of Phosphate Blends in Bakery

Phosphates are widely used as raising agents in the baking industry. By the use of phosphates, the rate of reaction can be regulated, giving rise to a wide range of effects in the finished baked product that give a characteristic texture and colour to the bakery product:

Leavening

Leavening is an important phenomenon required to provide the characteristic texture of bakery products. Chemical leavening depends upon the reaction between an acid and an alkaline source of carbon dioxide, usually sodium bicarbonate. This gives rise to carbon dioxide evolution, and it is the rate at which this gas is produced that determines the amount of rise in the final product. A wide range of phosphate acidulants can be used with differing rates of reaction to give the desired characteristics for various product applications.



The *délice*™ Advantage

We, at **Aditya Birla Chemicals (Thailand) Ltd.**, have designed the *délice* range of customised phosphates specifically targeted to fulfil your bakery requirements for various applications.

Enhances Palatability

Controls Crumb pH

Controls Crumb Color

Increases Formulation Tolerance over Yeast Products

délice™ Applications in Bakery



Sponge Cakes

Our délice range for bakery provides good raising properties across the wide range of sponge conditions. Products have been formulated that are suitable for a wide range of bakery conditions and sizes.



Batter Mixes

Batter mixes are extremely variable, depending upon the size of the batch to be made up, the handling conditions and the hold time before its use. For larger batches, or more vigorous mixing conditions, a slower acting raising agent and higher strength baking powder is required. délice has been formulated to meet the specific requirements that will give the right raising properties to the batter mix.



Speciality Breads

Speciality breads can require a baking powder that reacts in two stages, to structure the dough and give an extra rise during the baking. délice D21 has been formulated especially to meet these criteria.



Doughnuts

Doughnuts require a rapid evolution of carbon dioxide as soon as they hit the hot oil. The short cooking time makes it essential that the acidulant reacts quickly with the bicarbonate. We have developed the délice range to meet the requirements of doughnut applications. If the doughnut batter is to be used over a long period of time, délice can ensure that there is still enough rise left in the mix at the end of its storage to provide correct texture to the product.

OUR CUSTOMISED SOLUTIONS FOR BAKERY PROCESSING

Application	Product	Advantages and properties of the product
Large Scale Commercial Bakeries	délice S12 Baking Powder	High Carbon dioxide content that gives higher bench tolerance
Small Scale Commercial Bakeries	délice S22 Baking Powder	Lower Carbon dioxide content for small scale bakery products such as sponge cakes
Speciality Breads And Batters	délice D21 Baking Powder	Contains two acidulants for two stage aeration suitable for applications such as pizza base, pancakes etc.
Industrial Bakeries	délice CP Aerator Acidulant	Suitable for applications that require customisation of parameters such as pH and baking strength

In addition to the above range, we also have an extensive application laboratory which is available to provide custom made solutions to your bakery processing requirements. Please contact us for more information.

ADITYA BIRLA



CHEMICALS

WHERE WE ARE AROUND THE WORLD

Aditya Birla Chemicals (Thailand) Ltd.
is part of one of India's most respected
industrial houses, **the Aditya Birla Group.**

- US \$ 44.3 billions of Revenues
- Fortune 500 company
- Present across 35 Countries
- More than 120,000 Employees worldwide

Aditya Birla Chemicals (Thailand) Ltd.
serves customers across the world operating
in diverse industries such as food processing,
personal consumer products, pulp and paper
detergents, water treatment and more.



OUR CUSTOMISED SOLUTIONS FOR FOOD PROCESSING



Phosphates for Cheese



Phosphates for Meat



Phosphates & Non Phosphates
for Seafood



Phosphates for Bakery

Aditya Birla Chemicals (Thailand) Ltd.

Phosphates Division / Marketing Department
77 Moo 6, Soi Sukhaphiban 1
Poochao Samingprai Road, Samrong
Phrapradeng, Samutprakarn 10130, Thailand

T. +66 2 7042100

F. +66 2 7484970

E. customerservices.thaichemicals@adityabirla.com

www.adityabirlachemicals.com



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