

# Cake coating

## recommended recipe

### Product characterization

Syneresis-free and elastic vegetable-based cake coating with outstanding sensory characteristic.

### Recipe (Ref.: RA10\_94e.DOC)

Water	80 %
Saccharose	19 %
VIDOGEL 203/200 (E407/E410)	0,70 %
Citric acid	0,30 %

### Preparation

1. Add the dry mixture to the water whilst stirring vigorously
2. Boil up for a short time
3. Cool it down to about 55°C and put it on the cake

### Remarks

- With VIDOGEL 203/200 you obtain a slightly cloudy cake coating which can be concealed by colouring with vegetable dyes or fruit powder.
- Refined VIDOGUM L 200 clear can be used instead of native locust bean gum. This chance leads to an absolutely clear or transparent cake coating.
- By changing the blend ratios, we can adapt the product to individual specific requirements.

The above described recipe was developed and tested in the laboratories of UNIPEKTIN AG, Eschenz. The chosen substances and applied quantities lead to a foodstuff with optimal texture and consistency. We leave the final elaboration of the recipe (flavour, preservation, herbs etc.) to you and/or your development team.