

BAKE*Sense*

Sensible Baking Solutions.

SODIUM STEAROYL LACTYLATE (SSL)



Quality you trust, every day.

BAKEsense

Sensible Baking Solutions.



Working with quality ingredients is key to running a successful bakery operation, and when it comes to quality you trust - trust BakeSense sensible baking solutions.

BakeSense Sodium Stearoyl Lactylate (SSL) is a high performance, sustainable palm-based emulsifier that can be used in a wide variety of bakery and dairy applications, including breads, cakes, cookies and creamers.

BakeSense SSL is Kosher certified and meets today's consumer demand and concerns for the environment and society.

ITEM #	DESCRIPTION	PACK / SIZE
50055	SODIUM STEAROYL LACTYLATE	1 / 50 LB

Please check with your BakeMark sales representative for product availability.

APPLICATION	TYPES
BAKERY	BATTERS, BISCUITS, COOKIES, CRACKERS, BREADS, BUNS, ROLLS, DOUGH IMPROVERS, LAMINATED DOUGHS, CAKES, FILLINGS, SPREADS, MARGARINES, SHORTENINGS.
DAIRY	AERATED WHIPPED TOPPINGS, CREAM & CREAM LIQUEURS, NON-DAIRY CREAMERS.

DOSAGE	% OF FLOUR WEIGHT
BREADS, BUNS, DOUGH IMPROVERS	0.20 - 0.50 %
CAKES	0.15 - 0.30 %
BISCUITS, COOKIES, CRACKERS	0.10 - 0.50 %

Sensible Baking Solutions.



Dough Strengthener
Improves Volume
Improves Crumb Structure
Improves Softness & Shelf Life
Aids Emulsion Creation & Stability



BAKEMARK

Shaping the Future Together™

Ask your BakeMark sales representative for more information on products and recipe ideas.

Visit us on the web at
www.yourbakemark.com