

*A versatile  
stabilizer for  
sponge and  
pound cake*

# Quick

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## Quick

Quick is a ready-to-use emulsifier in paste form. Quick eases and speeds up your cake production and gives your cakes a good volume and a fine, light and yet not dry texture. Therefore Quick is the ideal help in all-in mixing for Swiss rolls, bar cakes, Genoise and sponge cakes. Quick also enhances the freshness of the finished product. When prepared and packed well, the cake products will retain their quality and therefore their sales value for longer time.

### Perfect tolerance and consistence

The unique blend of emulsifiers in Quick gives many advantages, both in the production process and the physical properties of the end product. Quick gives additional tolerance in delays in processing, different mixing conditions and various types of mixers. All ingredients can be mixed in one go. After whipping, the batter has perfect stability and high processing tolerance. Crumb structure and softness can be tailored to the preference of the individual baker.

Depending on the recipe and requirements of the end product, dosage of Quick is in a ratio of 2-5% calculated on the weight of the liquid ingredients (egg and water).

## Pound cake

### Recipe

1000 g	egg
1000 g	sugar
1000 g	cake flour
1000 g	butter or margarine (soft)
20 g	Quick
10 g	salt

Lemon/vanilla flavour (optional)

### Method

Mix all ingredients 4-6 minutes at medium speed with the flat beater.

All ingredients must be at bakery temperature (20°C).

Specific weight: 750-800 gram per litre.

Baking temperature: 160-170°C.

Baking time: 50-60 minutes

(depending on the weight)

For chocolate cake, add 3% cocoa powder and 3% sugar extra to the recipe (calculated on the total weight of the batter).

## Sponge cake

### Recipe

1000 g	egg
30 g	Quick
50 g	water
600 g	sugar
600 g	cake flour
10 g	baking powder

### Method

Mix egg, water, sugar and Quick briefly, then add the other ingredients and whip at high speed for 4-6 minutes.

Specific weight: 290-330 gram per litre.

Baking temperature: 180-190°C.

Baking time: 25-30 minutes

(depending on the weight).

For chocolate sponge cake, add 3% cocoa powder and 3% sugar extra to the recipe (calculated on the total weight of the batter).

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