

PASTRY

EMULSIFIERS FOR CAKE GELS

Meeting customer demand for delectable cakes with superior softness, crumb structure and volume, is a piece of cake with our new cake gel emulsifiers.

It's no longer a dream to achieve fluffy, spongy, uniform and thin crust structure for cakes. For these show stopper cakes, it's crucial to choose the right product and the right quantity. Here at Bade with our tailor-made special solutions we can help you achieve delicious cakes that can be easily shaped based on your needs.



Bade

UB
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KIMYA

BADE EMULSIFIERS FOR CAKE GELS

- High performing cake gels
- Preservation of structural properties throughout product's shelf time
- Improved dough capabilities
- Better distribution of emulsifier in the premix, leading to better uniformity and increased volume
- Uniform, fine crumb structure and smooth cake surface

We are always here to support your every need to create the perfect mix and go beyond customer expectations with our risk-free solutions.

E CODE	PRODUCT DESCRIPTION	TECHNICAL NAME
E471	BADE ^{ER} GMS 90	Distilled Monoglyceride
E471	BADE ^{ER} GMS 40	Mono Diglyceride
E475	BADE ^{ER} PGE 5500	Polyglycerol Ester
E470	BADE ^{ER} PS	Potassium Stearate

Our R&D and Technical Sales Teams are at your service to answer your questions and support your tailor-made recipes and formulation needs.

Contact Us:
UBC Kimya
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Address: Küçükbakkalköy Mah. Dudullu Yolu Cad.
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CHOCOLATE EMULSIFIERS

Chocolate is known as a universal source of happiness, which is why it is so loved and consumed in high quantities. It's actually the content of chocolate which makes it one of life's delights.

Bade is the leading producer of Chocolate Emulsifiers for various chocolate applications. Our solutions are carefully designed after countless trials in our state of the art application laboratory to provide a solution to the most common problems that chocolate producers face, such as controlling the flow properties and fat bloom.

Thanks to our emulsifiers, you can significantly reduce the use of cocoa butter, speed up your production, create wonderful chocolates that meet your expectations while providing a longer shelf life, delicious taste and aroma, and reduce your costs.

Bade

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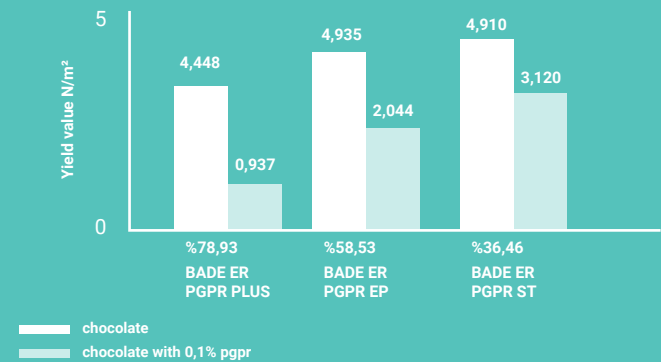
BADE CHOCOLATE EMULSIFIERS

- Enhance the moulding properties of chocolate-based products
- Up to 85% "Yield value" reduction
- Substantial savings on cocoa butter
- Shelf-life extension
- Prevent undesired fat bloom
- Neutral taste and odour with plant-based solutions

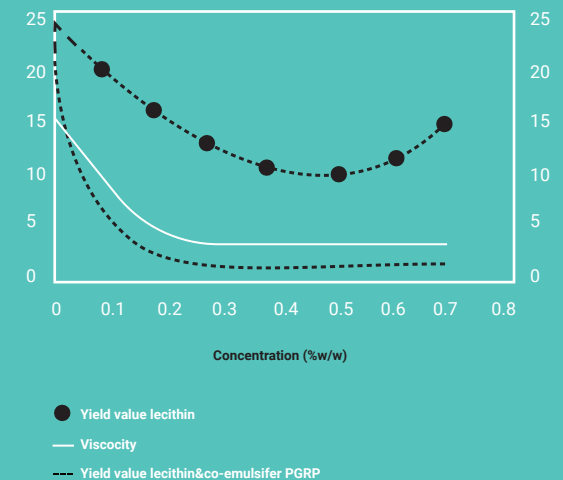
We are always here to support your every need to create the perfect product and meet the expectations of your customers...

E CODE	PRODUCT DESCRIPTION	TECHNICAL NAME
E476	BADE ^{ER} PGPR ST	Polyglycerol Polyricinolate
E476	BADE ^{ER} PGPR EP	Polyglycerol Polyricinolate
E476	BADE ^{ER} PGPR PLUS	Polyglycerol Polyricinolate
E492	BADE ^{ER} STS	Sorbitan Tristearate
E442	BADE ^{ER} AMP	Ammonium Phosphatide
-	BADE ^{ER} HERO	Crystallisation Agent
-	BADE ^{ER} HRPO	Crystallisation Agent
-	BADE ^{ER} OIL BINDER	Oil Binder

"Yield value" reduction efficiency in the use of
%PGPR in milk chocolate



Effects when used together with Lecithin



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CONFECTIONERY EMULSIFIERS

Using our specialized solutions and knowledge in confectionery, we will collaborate with you to create your next tasty success. Our specially developed emulsifiers offer a wide variety of solutions that provide a homogeneous, smooth and shiny appearance in all products, from candy to chewing gum.



Bade



BADE CONFECTIONERY EMULSIFIERS

- Adjustable lubricity and stickiness
- Regulates viscosity
- Supports oil crystallization
- Provides homogeneous oil distribution
- Improved dough plasticity structure
- Increased chewing time
- Sustained mouth-watering effect
- Improves whipping properties for aerated confectionery

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E471	BADE ^{ER} GMS 60	Mono Diglyceride
E471	BADE ^{ER} GMS 40	Mono Diglyceride
E471	BADE ^{ER} GMS 40 SKZ	Mono Diglyceride
E491	BADE ^{ER} SMS	Sorbitan Monostearate
E296	BADE ^{ER} Encapsulated Malic Acid	Encapsulated Malic Acid
E330	BADE ^{ER} Encapsulated Citric Acid	Encapsulated Citric Acid

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INDUSTRIAL AND SPECIALTY FATS & OILS



We are aware of the unique and special properties of each oil type and we're here to add value to your products.

Aeration, crystallisation, fat reduction, plastification and all-purpose are the five basic properties of fats and oils. With the right emulsifiers you can control these properties to allow you to craft the best margarines.

We are at your service with our specially designed emulsifiers for fats and oils for your industrial and specialty needs.

Bade



BADE INDUSTRIAL AND SPECIALTY FATS & OILS



Our R&D and Technical Sales Teams are at your service to answer your questions and support your tailor-made recipes and formulation needs.

Aeration

- Supports homogeneous structure in cake margarine and increases volume.
- Provides volume increase in puff pastry margarine.
- Reduces whipping time.

Crystallisation

- Increases emulsion stabilization by improving water distribution in margarine.

Fat Reduction

- By improving water binding capacity in low fat margarines;
- Reduce oil separation.
- Provide oil replacement.

Plastification

- Improve plasticity by providing better lifting and layer structure in dough.

All Purpose

- Used in margarine and spreadable oils to reduce sandy texture and improve spreadability.
- Reduce splashes of water in margarine.
- Improve mouthfeel and aroma release in low-fat spreads.

We are always here to support your every need to create the perfect product and meet the expectations of your customers...

E CODE	PRODUCT DESCRIPTION	TECHNICAL NAME
E471	BADE ^{ER} GMS 40	Mono Diglyceride
E471	BADE ^{ER} DMG	Palm Based Distilled Monoglyceride
E471	BADE ^{ER} DMG 90 RP	Canola and Palm Based Distilled Monoglyceride
E471	BADE ^{ER} DMG 90 SP	Sunflower and Palm Based Distilled Monoglyceride
E471	BADE ^{ER} DMG 90 WS	Water Soluble Distilled Monoglyceride
E471	BADE ^{ER} DMG 90 R	Canola Based Distilled Monoglyceride
E471	BADE ^{ER} DMG 90 US	Canola Based Partially Hydrogenated Distilled Monoglyceride
E472c	BADE ^{ER} CITREM	Citric Acid Esters of Mono and Diglycerides
E475	BADE ^{ER} PGE 2000	Polyglycerol Ester
E476	BADE ^{ER} PGPR	Polyglycerol Polyricinolate
E481	BADE ^{ER} SSL	Sodium Stearoyl Lactylate
E492	BADE ^{ER} STS	Sorbitan Tristearate
-	BADE ^{ER} MIX 4040	Mono Diglyceride/Polyglycerol Ester
-	BADE ^{ER} MIX 6000	Active Whipping Agent
-	BADE ^{ER} 2090	Mono Diglyceride/Triglyceride
-	BADE ^{ER} HERO	Crystallisation Agent
-	BADE ^{ER} HRPO	Crystallisation Agent
-	BADE ^{ER} OIL BINDER	Oil Binder

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ICE CREAM EMULSIFIERS & STABILIZERS



We are aware of your quest for the perfect texture and unique consistency. Not only must the ice cream have the right creaminess, it must also have flavour release properties, better mouthfeel and melt-down resistance at lower costs.

BADE's tailor-made emulsifier and stabiliser systems can help you deliver the delicious, creamy, perfect consistency ice creams your customers demand.

BADE



BADE ICE CREAM EMULSIFIERS & STABILIZERS

- Heat shock stability
- Melt down resistance
- Extended product shelf-life
- Stable overrun
- Enhanced creaminess, smooth texture and easy shaping ice creams
- Prevention of formation of coarse ice crystals
- Improved mouthfeel

We are always here to support your every need to create the perfect consistency ice creams and go beyond the expectations of your customers...

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E471	BADE ^{ER} GMS 40	Mono Diglyceride
E471	BADE ^{ER} GMS 60	Mono Diglyceride
E471	BADE ^{ER} DMG 90 US	Canola Based Partially Hydrogenated Distilled Monoglyceride
E471	BADE ^{ER} DMG	Palm Based Distilled Monoglyceride
E476	BADE ^{ER} PGPR ST	Polyglycerol Polyricinolate
E476	BADE ^{ER} PGPR EP	Polyglycerol Polyricinolate
E476	BADE ^{ER} PGPR PLUS	Polyglycerol Polyricinolate
E491	BADE ^{ER} SMS	Sorbitan Monostearate
E472b	BADE ^{ER} LACTEM	Lactic Acid Esters of Mono and Diglycerides of Fatty Acids
-	BADE ^{ER} IC Series	Bade Ice Cream Stabilizers

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BAKERY

EMULSIFIERS & STABILIZERS FOR BAKERY



You can reduce your costs while providing improved cake volume and texture, prolonged shelf-life and unmatched dough stability for bakery and pastry products.

Our world class bakery and pastry emulsifiers are specially designed according to your needs and challenges. They are exactly what you are looking for.

Bade



BADE EMULSIFIERS & STABILIZERS FOR BAKERY

- Excellence in production performance
- Preservation of structural properties throughout product's shelf time
- Improved dough capabilities
- Better distribution of emulsifier in the premix, leading to better uniformity and increased volume
- Reduction of fat rate in rotary doughs and provides ease of moulding

We are always here to support your every need to create the perfect mix and meet the expectations of your customers.



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E471	BADE ^{ER} GMS 90	Distilled Monoglyceride
E471	BADE ^{ER} GMS 40	Mono Diglyceride
E481	BADE ^{ER} SSL	Sodium Stearoyl Lactylate
E475	BADE ^{ER} PGE 5500	Polyglycerol Ester
E442	BADE ER AMP	Ammonium Phosphatide
E470	BADE ER PS	Potassium Stearate

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