



NOW, YOU CAN HAVE YOUR CUPCAKE AND EAT IT TOO!

When making **trans fat-free** cake-type systems, leave the hassle and mess of plastic shortenings and hydrated emulsifiers behind and move to dry powder convenience without sacrificing any functionality.

Encap[®] 850 is a blend of select emulsifiers co-processed into a specialty spray-dried system that locks in the functionality. This allows you to effectively replace shortening with standard vegetable oil and not have to use messy hydrates, yet still get a **trans fat-free** cake with excellent aeration and structure along with improved moistness and eating quality.

Whether it's a **trans fat-free** muffin, cake, or any other type of aerated foam-type system, Encap[®] 850 will help to optimize the functionality with ease.

Go ahead, eat it....it's ok!!



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