

GDL (Leavening Agent)

Application

Baking and Bakery Products



One of the primary food applications of GDL is in the baking industry.

GDL is utilized as a **“Leavening Agent”** and as a **“Preservative”**.

Baking powder that uses GDL as a source generates less carbon dioxide gas at low temperatures than baking powder containing other acid sources, and the rate of carbon dioxide generation increases as the temperature rises.

Air bubbles in the product structure are uniform, resulting in a fine finished product. Carbon dioxide gas generation increases with temperature rise, so, gas generation gradually occurs during the baking process as it advances, there is no unevenness in the formation of air bubbles.

★ Recommended Dosage :

Donuts: 0.13% added to wheat flour

*Rolled waffles: 0.5% added to wheat flour

*Biscuits: 1.65% added to biscuit ingredients

★ Preparation

Water GDL

Stirring
(until dissolved)



(GDL solution)

Mixing



Baking



Jirakorn Company Limited :

30/2 Sukhumvit Soi 18, Sukhumvit Road., Klongtoey, Bangkok 10110, Thailand.

Tel. 662-259-5397-8 Fax 662-258-3891, Website: www.Jirakorn.com