

Product Specification

Tuesday, 12 February 2019

Cake Mixes, Stabilizer, Muffin - Sponge Cake Stabilisers

05/2016

Product Name:	OVALETT SPECIAL																		
Product Code:	2113																		
Description:	Sponge emulsifier compound in paste form																		
Function:	Allows the "all in" method of sponge and cake production to be used. Extends softness and fresh keeping properties. Especially designed for 'hi-ratio' sponges and also suitable for 'hi-ratio' cakes as well as plain flour cakes and sponges																		
Usage:	8% - 10% on total flour weight																		
Ingredient Listing:	Water, Emulsifiers (E471, E475), Sugar, Humectant (E420), Solvent (E1520), Permitted Colouring (E102, E110).																		
Packaging:	Pail 21 kg.																		
Shelf Life & Storage:	Keep well at ambient ($30 \pm 5^{\circ} \text{C}$) and dry condition in its original packing away from direct sunlight and heat for at least 12 months																		
Nutrition Information (per 100g):	<table><tr><td>Energy - kJ</td><td>1260</td></tr><tr><td>Energy - kCal</td><td>301</td></tr><tr><td>Protein- g</td><td>0</td></tr><tr><td>Fat - Total g</td><td>25.5</td></tr><tr><td>Fat - Saturated g</td><td>23.7</td></tr><tr><td>Carbohydrate - Total g</td><td>25.5</td></tr><tr><td>Carbohydrate - Sugar g</td><td>16.3</td></tr><tr><td>Dietary Fibre- g</td><td>0</td></tr><tr><td>Sodium < mg</td><td>1</td></tr></table>	Energy - kJ	1260	Energy - kCal	301	Protein- g	0	Fat - Total g	25.5	Fat - Saturated g	23.7	Carbohydrate - Total g	25.5	Carbohydrate - Sugar g	16.3	Dietary Fibre- g	0	Sodium < mg	1
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Typical Analysis:	<table><tr><td>Total Plate Count</td><td>< 10000 cfu / g</td></tr><tr><td>Yeast & Moulds</td><td>< 100 cfu / g</td></tr><tr><td>Coliforms</td><td>< 100 cfu / g</td></tr></table>	Total Plate Count	< 10000 cfu / g	Yeast & Moulds	< 100 cfu / g	Coliforms	< 100 cfu / g												
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General:	<p>All ingredients and GMO or other ingredients statement for this product comply with the Malaysian Food Regulations and are subject to change. Customer exporting this product or finished items made from this product, should check the regulations of the importing country. The consumer product nutritional health claim may only be used if the advised recipe and process have been applied. This advice is given to the best of our knowledge. BAKELS (MALAYSIA) SDN BHD shall not be liable for any direct or indirect damages arising from using the claim.</p> <p>Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and seed products</p>																		