

**Product Specification**

Friday, 29 March 2024

Bread Mixes, Improver - Pan Release Agents for Bread & Cakes

05/2012

<b>Product Name:</b>	<b>VEGETABLE TINCLEAR</b>		
<b>Product Code:</b>	<b>1324</b>		
<b>Description:</b>	Vegetable oil emulsifier blend		
<b>Function:</b>	Versatile tin and dough greasing oil to ensure clean tin and tray released. VEGETABLE TINCLEAR is recommended to be used on a greasing unit adapted to spraying oil		
<b>Usage:</b>	Tin and trays require a thin coating by spraying equipment. Spraying unit should be adjusted to ensure minimum quantity only is applied.		
<b>Ingredient Listing:</b>	Vegetable Oil, Emulsifier (E322).		
<b>Packaging:</b>	Drum 24 kg, Drum 190 kg.		
<b>Shelf Life &amp; Storage:</b>	Keep well at ambient (30 ± 5° C) and dry condition in its original packing away from direct sunlight and heat for at least 12 months		
<b>Nutrition Information (per 100g):</b>	Energy - kJ	3620	
	Energy - kCal	866	
	Protein- g	0	
	Fat - Total g	99.4	
	Fat - Saturated g	40	
	Carbohydrate - Total g	0.1	
	Carbohydrate - Sugar g	0	
	Sodium - mg	0	
	<b>Soy</b>		
	<b>Soy Products</b>		
<b>Typical Analysis:</b>	Total Plate Count	< 10000 cfu / g	
	Yeast & Moulds	< 100 cfu / g	
	Coliforms	< 100 cfu / g	
<b>General:</b>	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.		
	Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and seed products		