

**Product Specification**

Tuesday, 23 April 2024

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

05/2018

<b>Product Name:</b>	<b>TINCOL</b>	
<b>Product Code:</b>	<b>1330</b>	
<b>Description:</b>	High viscosity water in oil emulsion.	
<b>Function:</b>	Versatile tin and dough greasing emulsion to ensure clean tin and tray release.	
<b>Usage:</b>	Tins and trays require a thin coating either by hand or spray gun equipment. Spray guns should be adjusted to ensure minimum quantity only is applied.	
<b>Ingredient Listing:</b>	Water, Vegetable Oil, Emulsifiers (E475, E476), Permitted Preservative (E216).	
<b>Packaging:</b>	Drum 24 kg, Drum 200 kg, Tank 1000 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	1400
	Energy - kCal	335
	Protein- g	0
	Fat - Total g	39
	Fat - Saturated g	15.4
	Carbohydrate - Total g	0
	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>	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. Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and seed products	