

Product Specification

Friday, 26 April 2024

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

05/2012

Product Name:	TINGLIDE COMPOUND		
Product Code:	1350		
Description:	Solid vegetable oil based product.		
Function:	Release agent for all types of baked goods but most suitable for flour confectionery.		
Usage:	Thin coating applied by brush or cloth brush.		
Ingredient Listing:	Vegetable Fats, Starch, Vegetable Oil, Emulsifier (E322), Antioxidant (E321).		
Packaging:	Pail 5 kg.		
Shelf Life & Storage:	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		
Nutrition Information (per 100g):	Energy - kJ	3150	
	Energy - kCal	753	
	Protein- g	0	
	Fat - Total g	74.7	
	Fat - Saturated g	44.9	
	Carbohydrate - Total g	23	
	Carbohydrate - Sugar g	0	
	Sodium - mg	0	
Soy			
Soy Products			
Added Sulphites> 10 mg/Kg			
Typical Analysis:	Total Plate Count<	10000 cfu / g	
	Yeast & Moulds	< 100 cfu / g	
	Coliforms	< 100 cfu / g	
General:	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		