

**Product Specification**

Wednesday, 24 April 2024

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

04/2012

Product Name:	TINOFF		
Product Code:	1361		
Description:	Releasing Agent		
Function:	Releasing Agent made from vegetable oil, and emulsifier suitable for the release of confectionery goods from tins and trays. Apply by hand or automatic spray equipment		
Usage:	Tin 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.		
Ingredient Listing:	Vegetable Oils (Palm Based), Vegetable Fats, Emulsifier (476), Medium Chain of Fatty Acid.		
Packaging:	Drum 24 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	3630	
	Energy - kCal	867	
	Protein- g	0	
	Fat - Total g	98	
	Fat - Saturated g	41.7	
	Carbohydrate - Total g	0	
	Carbohydrate - Sugar g	0	
	Dietary Fibre- g	0	
	Sodium - mg	0	
	Not Applicable		
Typical Analysis:	Total Plate Count	< 10000 cfu / g	
	Yeast & Moulds	< 100 cfu / g	
	Coliforms	< 100 cfu / g	
General:	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		