

Product Specification

Saturday, 27 April 2024

Cake Mixes, Stabilizer, Muffin - Sponge Cake Stabilisers

02/2016

Product Name:	OVALETT SPECIAL (NC)		
Product Code:	2115		
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).		
Packaging:	Pail 21 kg.		
Shelf Life & Storage:	Keep well at ambient ($30 \pm 5^{\circ}$ C) and dry condition in its original packing away from direct sunlight and heat for at least 12 months		
Nutrition Information (per 100g):	Energy - kCal	301	
	Energy - kJ	1260	
	Protein- g	0	
	Fat - Total g	25.4	
	Fat - Saturated g	23.8	
	Carbohydrate - Total g	25.5	
	Carbohydrate - Sugar g	16.3	
Typical Analysis:	Sodium - mg	0	
	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		