

## **Product Specification**

Wednesday, 24 April 2024

Other Products -

06/2019

Product Name: P3
Product Code: 2270

**Description:** Concentrated emulsifier compound for cakes

**Function:** Used in conjunction with Starcel Cake Shortening or butter as cake softener.

**Usage:** Recommended usage rate 1.0 - 1.5% on batter weight

Ingredient Listing: Water, Emulsifiers (E491, E435), Permitted Preservative (E202).

Packaging: Pail 5 kg.

**Shelf Life &** Keep well at ambient  $(30 \pm 5^{\circ} \text{ C})$  and dry condition in its original packing away from direct

**Storage:** sunlight and heat for at least 12 months

NutritionEnergy - kJ1620Information (perEnergy - kCal388100g):Protein- g0

Fat - Total g 44.8
Fat - Saturated g 44.1
Carbohydrate - Total < g 0.1
Carbohydrate - Sugar g 0
Dietary Fibre- g 0
Sodium < mg 1

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