

# OVALETT SPECIAL (NC) / OVALETT SPECIAL CLEAR

## OVERVIEW

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

## INGREDIENTS

Water, Emulsifiers (INS471, INS475), -, -, -

## PACKAGING

Code	Size	Type	Palletisation
2115	21 KG	Pail	

## NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	301.00
Energy (kJ)	1,260.00
Protein (g)	0.00
Fat (g)	25.40
Fat (of which saturates)(g)	23.80
Carbohydrate (g)	25.50
Carbohydrate (of which sugars)(g)	16.30
Sodium (mg)	0.00



### STORAGE

Cool and dry conditions 30 ±  
5°C



### SHELF LIFE

365 days



### TYPE

Pail



### ALLERGENS

NIL



### CATEGORY

Cakes, Muffins & Sponge Products, Cake Stabilizer