BAKELS
BAKERY INGREDIENTS SINCE 1904

www.maybakels.com

TINGLIDE COMPOUND

OVERVIEW

Release agent for all types of baked goods but most suitable for flour confectionery.

USAGE

Thin coating applied by brush or cloth brush.

INGREDIENTS

Vegetable Fats, Starch, Vegetable Oil, Emulsifier (INS322), Antioxidant (INS321)

PACKAGING

Code	Size	Type	Palletisation
1350	5 KG	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,150.00
Energy (Kcal)	753.00
Protein (g)	0.00
Fat (g)	74.70
Fat (of which saturates)(g)	44.90
Carbohydrate (g)	23.00
Carbohydrate (of which sugars)(g)	0.00
Sodium (mg)	0.00

STORAGE

Cool and dry conditions 30 ± 5°C

SHELF LIFE

365 days

TYPE

Pail

ALLERGENS

Soy, Soy Products, Sulphites

CATEGORY

Cakes, Muffins & Sponge Products, Confectionery Release Agents