

Product Specification

Tuesday, 12 February 2019

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 ± 5° C) and dry condition in its original packing away from direct sunlight and heat for at least 12 months																
Nutrition Information (per 100g):	<table><tr><td>Energy - kCal</td><td>301</td></tr><tr><td>Energy - kJ</td><td>1260</td></tr><tr><td>Protein- g</td><td>0</td></tr><tr><td>Fat - Total g</td><td>25.4</td></tr><tr><td>Fat - Saturated g</td><td>23.8</td></tr><tr><td>Carbohydrate - Total g</td><td>25.5</td></tr><tr><td>Carbohydrate - Sugar g</td><td>16.3</td></tr><tr><td>Sodium - mg</td><td>0</td></tr></table>	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	Sodium - mg	0
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General:	<p>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.</p> <p>Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and seed products</p>																