



LABWHIP

OVERVIEW

A straw coloured translucent paste. Emulsifier for 'all-in' method for cakes and sponges.

USAGE

Usage rate 2-3% on batter weight, 8-10% on flour weight.

INGREDIENTS

Water, Humectants (420, 1520), Emulsifiers (475, 471), Acidity regulator (570)

PACKAGING

Code	Size	Type	Palletisation
211601	15 KG	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,300.00
Protein (g)	0.00
Fat- Total g	25.70
Fat - Saturated g	25.10
Carbohydrate (g)	21.10
Carbohydrate-Sugars g	0.00
Dietary Fibre g	0.00
Sodium mg	12.00



STORAGE

Store below 25°C in clean,
dry conditions and protected
from direct sunlight.



SHELF LIFE

365 days



TYPE

Pail



ALLERGENS

No added allergens



CATEGORY

Sponge & Cake Emulsifiers- Cake- Margarines



FINISHED PRODUCT

Emulsifier