



OVALETT

OVERVIEW

A paste emulsifier with outstanding whipping properties. Stabilises cake and sponge batter so that products maintain an even texture and tender crumb.

USAGE

Usage rate 8.0%

INGREDIENTS

Water, Emulsifiers (471, 475), Humectant (1520), Sugar, Dextrose, Acidity regulator (570), Preservatives (202, 211), Colours (102, 110)

PACKAGING

| Code | Size | Type | Palletisation |
|--------|-------|------|---------------|
| 211002 | 5 KG | Pail | |
| 211003 | 20 KG | Pail | |

NUTRITIONAL INFORMATION

| Type | Value |
|-----------------------|----------|
| Energy (kJ) | 1,360.00 |
| Protein (g) | 0.00 |
| Fat- Total g | 21.40 |
| Fat - Saturated g | 20.60 |
| Carbohydrate (g) | 35.30 |
| Carbohydrate-Sugars g | 18.70 |
| Sodium mg | 25.00 |

METHOD

| | |
|----------------------------|-------|
| Group 1 | |
| Ingredient | KG |
| Egg | 0.800 |
| Water (Variable) | 0.280 |
| Balec solution | 0.240 |
| Ovalett | 0.055 |
| Sugar | 1.040 |
| Sponge Flour | 1.000 |
| Milk Powder | 0.040 |
| Hercules Baking Powder | 0.055 |
| Total Weight: 3.510 | |

DESCRIPTION

Jam Roll - USING OVALETT 1. Sieve HERCULES BAKING POWDER and milk powder with the flour. 2.0 Place all ingredients in bowl in above order and beat on top speed with a whisk for 4-5 minutes. 3. Oven temperature 216oC.



STORAGE

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



SHELF LIFE

365 days



TYPE

Pail



ALLERGENS

Contains: no added allergens



CATEGORY

Sponge & Cake Emulsifiers- Cake- Margarines



FINISHED PRODUCT

Cake