



TINMAX CAKE

OVERVIEW

A soft shortening, used as a release agent for sponge and cake tins.

Correctly applied, Tinmax will give excellent release with only minimal application. Apply to tin as a thin film by brush. Not necessary to dust sponge and cake tins with flour.

INGREDIENTS

Vegetable Oil (antioxidant (307)), Wheat starch, Vegetable Fat, Emulsifiers (322 soy), Acidity regulator (262), Antioxidant (320)

PACKAGING

Code	Size	Type	Palletisation
135902	5 KG	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,250.00
Protein (g)	0.10
Fat- Total g	79.70
Fat - Saturated g	10.40
Carbohydrate (g)	17.50
Carbohydrate-Sugars g	0.10
Dietary Fibre g	0.00
Sodium mg	33.00



STORAGE

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



SHELF LIFE

365 days



TYPE

Pail



ALLERGENS

Contains: wheat, gluten, soy,
May be present due to shared
equipment: milk



CATEGORY

Release Solutions



FINISHED PRODUCT

Cake