

Product Specification

Thursday, 26 October 2023

Sponge & Cake Emulsifiers and Margarines -

7 (26/10/2023)

Product Name: Ovalett

Product Code: 211002 and 211003

Description: Orange coloured transleucent paste.

Function: Paste emulsifier for 'all-in' method for cakes and sponges.

Usage: Usage rate 8.0%.

Ingredient Water, Emulsifiers (471, 475), Humectant (1520), Sugar, Dextrose, Acidity regulator

Listing: (570), Preservatives (202, 211), Colours (102, 110).

Packaging: 211002 Pail 5kg, 211003 Pail 20kg.

Shelf Life & Best before 12 months from date of manufacture. Store below 25°C in clean, dry conditions

Storage: and protected from direct sunlight.

NutritionEnergy kJ1360Information (perProtein g0100g):Fat - Total g21.4

Fat - Saturated g 20.6
Carbohydrate g 35.3
Carbohydrate - Sugars g 18.7
Sodium mg 25

All quantities expressed in the nutrition information are average quantities only.

Allergens: Contains: no added allergens.

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Country of Origin:

Made in Australia from local and imported ingredients.

GMO Status: Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.

Claims: Halal Certified.

Kosher Certified.

General: This product shall at the time of delivery conform in every respect to the provisions of the

Australia/NZ Food Standards and Regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country

regulations.

Product has been tested to perform in the finished product based on the recommended recipe and usage rate. Bakels cannot be held responsible for performance of the product if it is used

outside of the recommended recipe or usage rate.