



Product Specification

Saturday, 18 May 2024

Cakes, Muffins and Cookies - Cake and Sponge Stabilisers

10/09-D

Product Name:	OVALETT SPECIAL		
Product Code:	2113		
Description:	Sponge and Cake Stabiliser in Paste Form.		
Function:	To stabilise sponge and cake batters.		
Usage:	Usage rate 8-10% on flour weight, 2-3% on batter weight.		
Ingredient Listing:	Solvent (1520), Emulsifier (471), Sorbitol (420), Sugar, Acidity Regulator (570), Preservative (202), Colour (160a).		
Packaging:	2113-60 Plastic pail 21 kg, 2113-30 Plastic pail 4.5 kg.		
Shelf Life & Storage:	Cool, dry and dark conditions up to 9 months		
Nutrition Information (per 100g):	Energy - kcal	477	
	Energy - kj	1996	
	Protein g	0	
	Fat - Total g	18.4	
	Fat - Saturated g	10.9	
	Carbohydrate - Total g	18.7	
	Carbohydrate - Sugar g	18.7	
	Dietary Fibre g	0	
	Sodium mg	278	
No added Allergens			
GMO Status:	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.		
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.		