



LIQUID TINWAX

OVERVIEW

Liquid Tinwax is a high performance, general purpose release agent for bread and confectionery products with a high sugar content.

In addition to economy and applied by brush, handgun or automatic equipment, Liquid Tinwax does not affect the flavour or colour of the finished goods. It also has no adverse effect on baked goods subjected to long term storage.

APPLICATIONS INCLUDE:

- Sponges and Swiss rolls.
- Also suitable for pizza pans, silver foils etc.

USAGE

As required.

INGREDIENTS

Rapeseed Oil, Palm Stearin, Emulsifier (E322 Sunflower Lecithin), Carnauba Wax



PACKAGING

Code	Size	Туре	Palletisation
132100	12 KG	Bag in box	75

NUTRITIONAL INFORMATION

Туре	Value
Energy (kJ)	3,634.00
Energy (Kcal)	884.00
Fat (g)	98.18
Fat (of which saturates)(g)	11.62
Carbohydrate (g)	0.08
Carbohydrate (of which sugars)(g)	0.06
Protein (g)	0.00
Fibre (g)	0.00
Salt (g)	0.01

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE



TVDE

270 days

Liquid



Cake & Sponge Products,
Confectionery Release Agents



Vegan, Vegetarian



FINISHED PRODUCT

Biscuit, Cake, Confectionery, Pizza, Sponge, Swiss Roll, Tin Bread



BRANDS

Tinwax