BAKELS
BAKERY INGREDIENTS SINCE 1904

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OVALETT

OVERVIEW

Ovalett is a high performance, vegetable based gel form sponge emulsifier and stabiliser. Suitable for the “all-in method” of sponge batter production.

Ovalett has been a chosen ingredient for bakers for many years.

BENEFITS INCLUDE:

- Halal suitable, therefore appealing to a variety of different markets.
- Ovalett gives tolerance to the batter. Therefore, any unwanted minor variations in egg and flour properties are reduced.
- Enhancing the eating and keeping qualities of sponge and cake.

See also **Ovalett NNC**.

USAGE

1-2% on batter weight, equivalent to 3% of Flour weight.

INGREDIENTS

Water, Sugar, Emulsifiers (E475, E471), Solvent (Monopropylene Glycol), E570 Stearic Acid, Acidity Regulator (E525)

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PACKAGING

Code	Size	Type	Palletisation
211150	10 KG	Pail	60

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,316.00
Energy (Kcal)	317.00
Fat (g)	21.49
Fat (of which saturates)(g)	21.22
Carbohydrate (g)	37.29
Carbohydrate (of which sugars)(g)	21.09
Protein (g)	0.00
Fibre (g)	0.00
Salt (g)	0.00

METHOD

Group 1	
Ingredient	KG
Ovalett	0.090
Cake flour	2.700
Sugar	2.750
Hercules Baking Powder	0.125
Egg	2.000
Water	0.900
	Total Weight: 8.565

DESCRIPTION

Sponge 1. Place all of the ingredients into a mixing bowl. 2. Mix on top speed for 4 minutes. 3. Mix on second speed for 5 minutes. 4. Scale at 150g. 5. Bake at approximately 205°C (400°F) for 15-20 minutes.

ADDITIONAL INFORMATION

For enriched sponge, fold in 150g of warm margarine.

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.

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STORAGE

Cool and dry conditions

SHELF LIFE

270 days

TYPE

Paste

CATEGORY

Cake & Sponge Emulsifiers, Cake & Sponge Products

INGREDIENT FEATURES

Vegan, Vegetarian

FINISHED PRODUCT

Cake, Gateaux, Sponge, Sweet Good, Swiss Roll

BRANDS

Ovalett