BAKELS

TECHNICAL SERVICE

211100 OVALETT NNC MB - 10 kg

TYPE

An emulsifier/stabiliser in paste form for sponge and cake batter applications.

USAGE

SPONGE:
0.090 kg OVALETT NNC
2.700 kg Cake Flour
2.750 kg Sugar
0.125 kg HERCULES BAKING POWDER
2.000 kg Egg
0.900 kg Water

METHOD:
Blend all ingredients together 4 minutes top speed, 5 minutes second speed.
Scale @ 150g. Bake @ 205°C (400°F). Approx. 15 - 20 minutes.

COMPOSITION	%	Country of Origin
Water	**50-55**	**The UK**
Sugar	**20-25**	**The UK, Mauritius, Zambia, Mozambique**
Emulsifiers: E475 MB Polyglycerol Esters of Fatty Acids, E471 SG Mono- and Diglycerides of Fatty Acids	**15-20**	**Malaysia, Indonesia**
Ethanol	**1-5**	**The UK, France**
E570 MB Stearic Acid	**1-5**	**Malaysia**
Acidity Regulator: E525 Potassium Hydroxide	**<1**	**Sweden**

Ingredient Declaration: Water, Sugar, Emulsifiers (E475 Polyglycerol Esters of Fatty Acids, E471 Mono- and Diglycerides of Fatty Acids), Ethanol, E570 Stearic Acid, Acidity Regulator (E525 Potassium Hydroxide).

PACKAGING

10kg net in a food grade plastic pail with lid.

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1243 kJ / 299 kcal
Fat	21.65 g
(Of which saturates)	21.26 g
Available Carbohydrate	25.97 g
(Of which sugars)	25.97 g
Protein	0.00 g
Fibre	0.00 g
Salt	0.00 g

MICROBIOLOGICAL TARGETS

Total Viable Count	<1,000 cfu/g
Total Enterobacteriaceae	<10 cfu/g
Yeast & Moulds	<10 cfu/g
E. coli	<10 cfu/g

FOOD INTOLERANCE DATA

	Present in Formulation	Present on Line	Present on Site
Peanuts	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk (Including lactose)	No	Yes	Yes
Eggs	No	No	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	Yes	Yes
Cereals containing Gluten	No	No	Yes
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide and sulphites >10mg/kg	No	No	No
GM labelling required	**No**		
Suitable for Vegetarians	**Yes**		

Regulation (EC) No. 1272/2008 CLP: Not Classified

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Reason for new version: Spec review, updated countries, micro, and nutrition.			

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