



OVALETT SUPER

OVERVIEW

Ovalett Super is a concentrated Cake Emulsifier, adapted for baking of products that use baking powder, such as sponges, Swiss rolls, muffins, pound cakes etc.

It gives a stable batter and once finished, the cake gets a fantastic volume, an even, porous crust and increased freshness. Also contributes to providing a more secure and flexible production process.

Suitable for both handcrafted production as well as industrial. 100% vegetable.

USAGE

0,6-1,5% on total batter weight.

INGREDIENTS

water, E471, E420, E477, E475, ethanol, E470a, Carriers: Water, E420, ethanol, Processing aid: E470a

PACKAGING

Code	Size	Type	Palletisation
214013	10 kg	Pail	
214015	12,5 kg	Pail	
214017	30 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,300.00
Energy (kcal)	320.00
Fat (g)	31.00
of which saturated (g)	30.00
Carbohydrate (g)	8.00
of which saccharides (g)	<0.5
Protein (g)	<0.5
Sodium (g)	<0.5
corresponds to approx (g salt)	0.00



STORAGE

Dry and not above 15°C (max 65% relative humidity)



SHELF LIFE

365 days



TYPE

Paste



CATEGORY

Cake Emulsifiers



FINISHED PRODUCT

Cupcake, Layer cake, Madeira cake, Muffin, Pound cake, Sponge cake, Swiss roll



BRANDS

Bakels



FUNCTION

Softness, Stability, Volume