

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 better weight.

INGREDIENTS

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

PACKAGING

Code	Size	Туре	Palletisat <mark>ion</mark>
214013	10 kg	Pail	
214015	12,5 kg	Pail	
214017	30 kg	Pail	





NUTRITIONAL INFORMATION

Type

Energy (kJ)

Energy (kcal)

Fat (g)

of which saturated (g)

Carbohydrate (g)

of which saccharides (g)

Protein (g)

Sodium (g)

corresponds to approx (g salt)

STORAGE

CATEGORY

Cake Emulsifiers

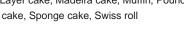


365 days Dry and not above 15°C (max 65% relative humidity)



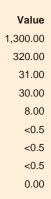
SHELF LIFE

Cupcake, Layer cake, Madeira cake, Muffin, Pound





Softness, Stability, Volume







Bakels