



BAKELS

TECHNICAL SERVICE

132100-LIQUID TINWAX NH - 12.0Kg

December 2009

TYPE

NUTRITIONAL INFORMATION / 100g

A liquid release agent suitable for all bakery applications.
Liquid Tinwax is stable over a wide temperature range.

Energy 3,738 kJ
890 kcal

USAGE

Protein Nil
Carbohydrate 0.1 g
(of which sugars) 0.1 g
Fat 98.8 g
(of which saturates) 11.8 g
Fibre Nil
Sodium Trace

Product information available on request.

COMPOSITION

%

Country of Origin

MICROBIOLOGICAL STANDARDS

Vegetable Oil:
Rapeseed, Palm

95-100

**UK, France,
Malaysia,
Indonesia**

Total Viable Count Max 100/g
Total Max 10/g
Enterobacteriaceae
E. Coli Absent in 1g
Yeast Max 10/g
Moulds Max 10/g

Emulsifier:

1-5

Spain

FOOD INTOLERANCE DATA

Sunflower Lecithin

Carnauba Wax

<1

Brazil

	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	Yes
Crustaceans & Shellfish	No	No	No
Soya	No	Yes	Yes
Cereals containing Gluten	No	Yes	Yes
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide and sulphites >10mg/kg	No	Yes	Yes

INGREDIENTS IN BOLD ARE DECLARABLE

PACKAGING

12 Kg net bag in box

SHELF LIFE & STORAGE

180 days, Cool and Dry Conditions

GM Labelling required	No
Suitable for Vegetarians	Yes

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