



DOVIDOL®

OVERVIEW

Dovidol® prevents dough pick-up and ensures a clean release from all surfaces with which dough comes into contact.

Dovidol® is a clear bright pale yellow oil, manufactured from highly refined pure vegetable oils.

With anti-gumming/drying properties and eliminating the risk of tainting or unpleasant odours, Dovidol® is the chosen release agent for bakers across the country.

APPLICATIONS INCLUDE:

- Dough dividers, bowls, chutes, hoppers etc.

USAGE

As required.

INGREDIENTS

Rapeseed Oil, Isopropyl Oleate

PACKAGING

Code	Size	Type	Palletisation
136100A	415kg	Bulk tank	415
13160	10.9kg	Bag-in-box	75

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,700.00
Energy (Kcal)	900.00
Fat (g)	100.00
Fat (of which saturates)(g)	7.09
Available Carbohydrate (g)	0.00
Carbohydrate (of which sugars)(g)	0.00
Protein (g)	0.00
Fibre (g)	0.00
Salt (g)	0.00

ADDITIONAL INFORMATION

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.



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Liquid



CATEGORY

Release Solutions, Bread



INGREDIENT FEATURES

Spray application, Vegan suitable, Vegetarian



FINISHED PRODUCT

Cake, Sponge, Tin Bread



BRANDS

Dovidol®



FUNCTION

Release - bread