



OVALETT®

OVERVIEW

Ovalett® is a high performance, vegetable based gel form sponge emulsifier and stabiliser. Suitable for the "all-in method" of sponge batter production.

Ovalett® has been a chosen ingredient for bakers for many years.

BENEFITS INCLUDE:

- Halal suitable, therefore appealing to a variety of different markets.
- Ovalett gives tolerance to the batter. Therefore, any unwanted minor variations in egg and flour properties are reduced.
- Enhancing the eating and keeping qualities of sponge and cake.

See also [Ovalett® NNC](#).

USAGE

1-3% on batter weight.

INGREDIENTS

Water, Sugar, Emulsifiers (E475, E471), Solvent (Monopropylene Glycol), Stearic Acid (E570), Acidity Regulator (E525)

PACKAGING

Code	Size	Type	Palletisation
211150	10kg	Pail	60

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,316.00
Energy (Kcal)	317.00
Fat (g)	21.49
Fat (of which saturates)(g)	21.22
Available Carbohydrate (g)	37.31
Carbohydrate (of which sugars)(g)	21.09
Protein (g)	0.00
Fibre (g)	0.00
Salt (g)	0.06

METHOD

Group 1	
Ingredient	KG
Ovalett®	0.090
Cake flour	2.700
Sugar	2.750
Hercules Baking Powder	0.125
Egg	2.000
Water	0.900
Total Weight: 8.565	

DESCRIPTION

Sponge 1. Place all of the ingredients into a mixing bowl. 2. Mix on top speed for 4 minutes. 3. Mix on second speed for 5 minutes. 4. Scale at 150g. 5. Bake at approximately 205°C (400°F) for 15-20 minutes.

ADDITIONAL INFORMATION

For enriched sponge, fold in 150g of warm margarine.

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STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Paste



CATEGORY

Cake & Sponge Ingredients,
Cake & Sponge Emulsifiers



INGREDIENT FEATURES

Vegan suitable, Vegetarian



FINISHED PRODUCT

Cake, Gateau, Sponge,
Sweet Good, Swiss Roll



BRANDS

Ovalett®



FUNCTION

Improve batter tolerance, Improve softness (over-life)