



TINGLIDE® NO 2

OVERVIEW

Tinglide® No 2 is a confectionery release agent, containing cereal.

For use with high sugar content products and suited to a brush application.

With a melting point of 32° and its firmer consistency, it is particularly recommended for boiled sweet and rock manufacture.

USAGE

As required

(suitable for brush application)

INGREDIENTS

Rapeseed Oil, Palm Oil, Maize Starch, Emulsifiers (E322 Sunflower Lecithin, E471), Palm Stearin

PACKAGING

Code	Size	Type	Palletisation
135025	10kg	Pail	60

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,149.00
Energy (Kcal)	763.00
Fat (g)	74.94
Fat (of which saturates)(g)	20.55
Available Carbohydrate (g)	22.08
Carbohydrate (of which sugars)(g)	0.04
Protein (g)	0.08
Fibre (g)	0.00
Salt (g)	0.01

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

270 days



TYPE

Paste



CATEGORY

Release Solutions,
Cake/Confectionery



INGREDIENT FEATURES

Brush application, Vegan
suitable, Vegetarian



FINISHED PRODUCT

Confectionery, Sweet Good



BRANDS

Tinglide®



FUNCTION

Release - cake/confectionery