



## TINGLIDE®

### OVERVIEW

Tinglide® is an all purpose confectionery release agent, for the hand greasing of confectionery trays.

Particularly suited for the craft baker.

#### BENEFITS INCLUDE:

- Packed in resealable pails.

### USAGE

As required.

### INGREDIENTS

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

### PACKAGING

Code	Size	Type	Palletisation
135610	10kg	Pail	60

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,153.00
Energy (Kcal)	764.00
Fat (g)	75.10
Fat (of which saturates)(g)	9.19
Available Carbohydrate (g)	21.94
Carbohydrate (of which sugars)(g)	0.04
Protein (g)	0.07
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

180 days



### TYPE

Paste



### CATEGORY

Release Solutions,  
Cake/Confectionery



### INGREDIENT FEATURES

Brush application, Vegan  
suitable, Vegetarian



### FINISHED PRODUCT

Cake, Confectionery, Sponge,  
Sweet Good



### BRANDS

Tinglide®



### FUNCTION

Release - cake/confectionery