

133030/050/070A TINCOL

## TYPE

A high viscosity vegetable oil/ water emulsion. Ensures a consistent non-stick release of bread and rolls. Minimises carbonisation and is not absorbed by the dough.

## USAGE

May be applied either by hand or automatic greasing equipment.

COMPOSITION	%	Country of Origin
Water	60-65	The UK
Rapeseed Oil	35-40	The UK, France, Denmark, Germany, Ireland, Italy, Austria, Belgium, Cyprus, Czech Republic, Estonia, Finland, Greece, Luxembourg, Poland, Slovenia, Hungary, Latvia, Malta, Portugal, Spain, Lithuania, Netherlands, Slovakia, Sweden, Australia, Romania, Bulgaria, Croatia
Emulsifiers: E476 Polyglycerol polyricinoleate, E479b Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	1-5	South Africa, Denmark, United States, Canada, Brazil, Italy, Austria, Czech Republic, Malaysia, Ukraine, India, Paraguay, Russian Federation, Serbia
Carnauba Wax	<1	Brazil

**Ingredient Declaration:** Water, Rapeseed Oil, Emulsifiers (E476 Polyglycerol polyricinoleate, E479b Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids), Carnauba Wax.

## PACKAGING

133030: 415kg net in Plastic Lined TPS UNIFOLD IBC  
133050: 11.4kg net bag in box.  
133070: 200 litre Drum.

## SHELF LIFE AND STORAGE

270 days, cool and dry conditions

## NUTRITIONAL INFORMATION/100g

Energy	1429 kJ / 348 kcal
Fat	38.62 g
(of which saturates)	2.71 g
Available Carbohydrate	0.00 g
(of which sugars)	0.00 g
Protein	0.00 g
Fibre	0.00 g
Salt	0.00 g

## MICROBIOLOGICAL TARGETS

Total Viable Count	<1,000 cfu/g
Total Enterobacteriaceae	<10 cfu/g
Yeast & Moulds	<10 cfu/g
<i>E. coli</i>	<10 cfu/g

## FOOD INTOLERANCE DATA

	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	Yes	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	Yes, not classed as allergenic	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	No	No
<b>GM labelling required</b>	No		
<b>Suitable for Vegans &amp; Vegetarians</b>	Yes		

**Regulation (EC) No. 1272/2008 CLP: Not Classified**

Version: 3	Issued By: JH	Date: 24-May-23	Checked By: sw
Reason for new version: Additional on-line allergens			

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