



# BAKELS

## TECHNICAL SERVICE

### 135025 TINGLIDE NO 2 SG - 10Kg

#### TYPE

A release agent for high sugar content, confectionery products

#### USAGE

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

COMPOSITION	%	Country of Origin
Rapeseed Oil	40-45	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
Palm Oil SG	25-30	Malaysia, Indonesia, Papua New Guinea
Maize Starch	25-30	Germany, Italy, Spain, Netherlands
Emulsifiers: E471 SG Mono-and Diglycerides of Fatty Acids, E322 Lecithin (Sunflower, Rapeseed)	1-5	France, Hungary, Netherlands, Malaysia, Indonesia, Ukraine, India, Bulgaria
Palm Stearin SG	1-5	Malaysia, Indonesia, Papua New Guinea

**Ingredient Declaration:** Rapeseed Oil, Palm Oil, Maize Starch, Emulsifiers (E471 Mono-and Diglycerides of Fatty Acids, E322 Lecithin, Palm Stearin.

#### NUTRITIONAL INFORMATION/100g

Energy	3149 kJ / 763 kcal
Fat	74.94 g
(of which saturates)	20.55 g
Available Carbohydrate	22.08 g
(of which sugars)	0.04 g
Protein	0.08 g
Fibre	0.00 g
Salt	0.01 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	No	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
GM labelling required	No		
Suitable for Vegans & Vegetarians	Yes		

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

Version: 11	Issued By: JH	Date: 17 <sup>th</sup> Oct 22	Checked By: sw
Reason for new version: lecithin sourced from either sunflower or rapeseed. No longer possibility that it can be sourced from Soya.			

#### PACKAGING

10kg net in food grade plastic pail with lid

#### SHELF LIFE AND STORAGE

270 days, cool and dry conditions

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(British Bakels are RSPO certified – Certification number: BMT-RSPO-000024)

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