



BAKELS

TECHNICAL SERVICE

211100 OVALETT NNC SG - 10 kg

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

TYPE

An emulsifier/stabiliser in paste form for sponge and cake batter applications.

USAGE

SPONGE:

0.090 kg OVALETT NNC
2.700 kg Cake Flour
2.750 kg Sugar
0.125 kg HERCULES BAKING POWDER
2.000 kg Egg
0.900 kg Water

METHOD:

Blend all ingredients together 4 minutes top speed, 5 minutes second speed.
Scale at 150g. Bake at 205°C (400°F). Approximately 15 to 20 minutes.

NUTRITIONAL INFORMATION/100g

Energy	1243 kJ / 299 kcal
Fat	21.66 g
(of which saturates)	21.38 g
Available Carbohydrate	25.99 g
(of which sugars)	25.99 g
Protein	0.00 g
Fibre	0.00 g
Salt	0.06 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		

COMPOSITION	%	Country of Origin
Water	50-55	The UK
Sugar	20-25	The UK, France, South Africa, Brazil, Argentina, Mauritius, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland
Emulsifiers: E475 SG Polyglycerol Esters of Fatty Acids, E471 SG Mono-and Diglycerides of Fatty Acids	15-20	Malaysia, Indonesia, Papua New Guinea
Ethanol (May be classed as processing aid in finished product)	1-5	The UK, France
E570 SG Stearic Acid (May be classed as processing aid in finished product)	1-5	Malaysia, Indonesia
Acidity Regulator: E525 Potassium Hydroxide	<1	Sweden

Ingredient Declaration: Water, Sugar, Emulsifiers (E475 Polyglycerol Esters of Fatty Acids, E471 Mono-and Diglycerides of Fatty Acids), Ethanol, E570 Stearic Acid, Acidity Regulator (E525 Potassium Hydroxide).

PACKAGING

10kg net in a food grade plastic pail with lid.

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

Version: 15	Issued By: SW	Date: 30/03/2023	Checked By: SW
Reason for new version: Ethanol status changed to may be classed as a processing aid			

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

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