



BAKELS

TECHNICAL SERVICE

211150 OVALETT SG - 10Kg

TYPE

An uncoloured emulsifier for sponge and cake applications in paste form.

USAGE

1-2% on Batter Weight, Equivalent to 3% of Flour Weight.

COMPOSITION	%	Country of Origin
Water	40-45	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
Solvent (Monopropylene Glycol) (May be classed as processing aid in finished product)	15-20	The UK, Germany, Spain
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), Solvent (Monopropylene Glycol), E570 Stearic Acid, Acidity Regulator (E525 Potassium Hydroxide).

PACKAGING

10kg net in a food grade plastic pail with lid

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	1316 kJ / 317 kcal
Fat	21.49 g
(of which saturates)	21.22 g
Available Carbohydrate	37.31 g
(of which sugars)	21.09 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		

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

Version: 10	Issued By: JH	Date: 13-Oct-22	Checked By: SW
Reason for new version: Stearic acid back to SG, overall RSPO status moves back to SG			

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

A member of the International BAKELS Group