



BAKELS OVALETT

OVERVIEW

Orange-yellow, homogeneous paste with smooth texture and waxy odor.

USAGE

4 – 6% of flour for batter cakes; 8 – 12% of flour for sponge cakes.

INGREDIENTS

Water, Emulsifiers (E471, E475), Sugar, Humectant (E420), Solvent (1520), Stabilizer (E525), Preservative (E202), Permitted colouring (E102, E110)

PACKAGING

Code	Size	Type	Palletisation
2101-10	10 KG	Pail	
2101-12	12 x 1 KG	Carton	
2010-04	4 KG	Pail	

ADDITIONAL INFORMATION

Halal-certified



STORAGE

Clean and dry area at ambient conditions (30 + 5°C)



SHELF LIFE

365 days



ALLERGENS

Traces of sulphites



CATEGORY

Cake Lines, Cake Emulsifiers/Stabilizers



FINISHED PRODUCT

Cakes, Cupcakes



BRANDS

Bakels