



# OVALETT

## OVERVIEW

A yellow-coloured, soft paste-like gel that is uniform in consistency and colour.

### INTENDED USE/ABUSE:

- OVALETT is a stabilised, active gel form of emulsifiers which promote stable batters and fine, even textured crumb structures.
- Acts as an egg-extender, while its humectant properties increase the shelf life of the finished product. Ideal for use in all sponge recipes.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air or strong vapour to maintain organoleptic and sensory properties of the product.

## USAGE

As per recipe.

## INGREDIENTS

Water, Propylene Glycol (E1520), Emulsifiers (E475, E471), Sucrose, Dextrose, Anti-Caking Agent (E570), Acidity Regulator (E525), Preservative (E202, E211), Colourants (E110 and E104)

## PACKAGING

Code	Size	Type	Palletisation
21100	11.5 KG	Bucket	

## NUTRITIONAL INFORMATION

Type	Value
Moisture (g)	52.70
Ash (g)	2.39
Energy (kj)	1,122.00
Protein (g)	0.40
Carbohydrates (g)	26.50
Sugars (g)	17.50
Fructose	1.20
Glucose	6.60
Sucrose	9.70
Total Fat (g)	18.00
Saturated fat (g)	14.71
Mono-unsaturated fat (g)	3.30
Poly-unsaturated fat (g)	0.00
Trans Fatty Acid (g)	0.00
Total Dietary Fibre (g)	0.10
Sodium (mg)	37.00

## METHOD

Group 1	KG
Ingredient	
Eggs	0.800
Water	0.700
Cake flour	1.000
Corn flour	0.100
Sugar	0.800
Hercules baking powder	0.050
Ovalett	0.100
Salt	0.005
<b>Total Weight:</b>	<b>3.555</b>

## DESCRIPTION

Place eggs and water into mixing bowl. Sieve flours, sugar, salt and HERCULES BAKING POWDER into bowl. Mix on slow speed to disperse powders. Add Ovalett to mixing bowl. Whisk for 8 -10 minutes on top speed. Scale as required. Bake at  $\pm 180^{\circ}\text{C}$ .

## ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



### STORAGE

Cool and dry conditions



### SHELF LIFE

270 days



### TYPE

Paste



### CATEGORY

Cake and Sponge Emulsifiers



### INGREDIENT FEATURES

Halaal and Kosher certified