



SWEDEx SSL 100% (SODIUM STEAROYL LACTYLATE)

OVERVIEW

Off white / grey coloured free flowing powder. SSL is made from Stearic Acid and Lactic Acid, neutralized to the sodium salt. The SSL is spray chilled to a fine particle size which allows rapid hydration of the product once it is in contact with water in the dough.

INTENDED USE/ABUSE:

- SWEDEx SSL 100% is an emulsifier for use as a bread improver to enhance the softness and fresh keeping qualities of yeast raised goods.
- 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

0.25 – 0.5% on flour weight.

INGREDIENTS

Emulsifier (E570), Preservative (E270), Acidity Regulator (E500)

PACKAGING

Code
87575

Size
20 KG

Type
Poly bag

Palletisation

NUTRITIONAL INFORMATION

Type	Value
Moisture (g)	2.70
Ash (g)	36.95
Energy (kJ)	1,985.00
Protein (g)	0.40
Total Fat (g)	47.96
Saturated fat (g)	28.74
Mono-unsaturated fat (g)	10.24
Poly-unsaturated fat (g)	8.98
Trans Fat (g)	10.20
Carbohydrates (g)	12.00
Sugars (g)	2.40
Maltose	2.40
Total Dietary Fibre (g)	0.00
Sodium (mg)	1,900.00
Calcium (mg)	9,999.00
Omega 6 Fatty acids	4.90
Arsenic (mg)	0.03
Mercury (mg)	0.10
Lead (mg)	0.05
Cadmium (mg)	0.02
Tin (mg)	0.10

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

360 days



TYPE

Powder



CATEGORY

Bread and Roll Improvers



INGREDIENT FEATURES

Halaal and Kosher certified