



CLEAR OVALETT

OVERVIEW

Sponge and cake stabilizer in paste form without color for use in all sponge methods to promote a perfectly fine, soft and even crumb texture.

Use at 1% to 3% of total batter weight

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
21105	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	
Ingredient	KG
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
Total Weight: 3.555	

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

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STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Paste



CATEGORY

Cake and Sponge Emulsifiers



INGREDIENT FEATURES

Halaal and Kosher certified