



Ovalett

Overview

Orange coloured translucent paste. Emulsifier for cake and sponge production.



Storage

Store below 25°C in clean, dry conditions and protected from direct sunlight.



Shelf Life

365 days



Type

Pail



Allergens

No added allergens



Category

[Sponge & Cake Emulsifiers- Cake- Margarines](#)



Finished Product

[Cake](#)

Usage

Usage rate 8.0%

Ingredients

Water, Emulsifiers (471, 475), Humectant (1520), Sugar, Dextrose, Acidity regulator (570), Preservatives (202, 211), Colours (102, 110)

Packaging

Code	Size	Type	Palletisation
211002	5 KG	Pail	
211003	20 KG	Pail	



Ingredients

Group 1	
Ingredient	KG
Egg	0.800
Water (Variable)	0.280
Balec solution	0.240
Ovalett	0.055
Sugar	1.040
Sponge Flour	1.000
Milk Powder	0.040
Hercules Baking Powder	0.055

Total Weight: 3.510

Jam Roll - USING OVALETT 1. Sieve HERCULES BAKING POWDER and milk powder with the flour. 2.0 Place all ingredients in bowl in above order and beat on top speed with a whisk for 4-5 minutes. 3. Oven temperature 216oC.

Nutritional Information

Type	Value
Energy (kJ)	1390
Protein (g)	0
Fat- Total g	21.1
Fat - Saturated g	18.3
Carbohydrate (g)	35.5
Carbohydrate-Sugars g	18.7
Sodium mg	9