



OVALETT SUPER

OVERVIEW

Ovalett Super is a concentrated Cake Gel, adapted for baking of products that use baking powder, such as sponges, Swiss rolls, muffins, pound cakes etc.

It gives a stable batter and once finished, the cake gets a fantastic volume, an even, porous crust and increased freshness. Also contributes to providing a more secure and flexible production process.

Suitable for both handcrafted production as well as industrial. 100% vegetable.

The advantage of using a gel instead of a powder emulsifier is that the gel is easier to whisk together with the other ingredients. The gel starts activating immediately, which can reduce the whisking time by half.

Read more about the great benefits of a Cake Gel [here](#).

USAGE

0,6-1,5% on total batter weight.

INGREDIENTS

water, E471, E420, E477, E475, ethanol, E470a, Carriers: Water, E420, ethanol, Processing aid: E470a

PACKAGING

Code	Size	Type	Palletisation
214013	10 kg	Pail	
214015	12,5 kg	Pail	
214017	30 kg	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,300.00
Energy (kcal)	320.00
Fat (g)	31.00
of which saturated (g)	30.00
Carbohydrate (g)	8.00
of which saccharides (g)	<0.5
Protein (g)	<0.5
Sodium (g)	<0.5
corresponds to approx (g salt)	0.00



STORAGE

Dry and not above 15°C (max 65% relative humidity)



SHELF LIFE

365 days



TYPE

Paste



CATEGORY

Cake Gels



FINISHED PRODUCT

Cupcake, Layer cake, Madeira cake, Muffin, Pound cake, Sponge cake, Swiss roll



BRANDS

Bakels



FUNCTION

Softness, Stability, Volume