



## OVALETT SPECIAL

### OVERVIEW

Ovalett Special is an all-around cake emulsifier, adapted for baking of products that use baking powder, such as sponges, Swiss rolls, muffins, pound cakes etc. Suitable for both handcrafted production.

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. 100% vegetable.

### USAGE

1.5-3.2% of total batter weight.

### INGREDIENTS

sugar, water, E471, E475, E470a, ethanol, Carriers: sugar, water, ethanol, Processing aids: E470a

### PACKAGING

Code	Size	Type	Palletisation
215014	5 kg	Pail	
215017	13 kg	Pail	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,550.00
Energy (kcal)	380.00
Fat (g)	23.00
of which saturated (g)	22.00
Carbohydrate (g)	41.00
of which saccharides (g)	41.00
Protein (g)	<0.5
Sodium (g)	<0.5
corresponds to approx (g salt)	0.00



### STORAGE

Cool and dry conditions up to 15°C,  
max 65% humidity



### SHELF LIFE

300 days



### TYPE

Paste



### CATEGORY

Cake Emulsifiers



### FINISHED PRODUCT

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



### BRANDS

Bakels



### FUNCTION

Freshness, Shelf-life extension, Stability, Volume