

**OVALETT SUPER**

<b>Item number</b>	214017																
<b>Product type</b>	Premium concentrated sponge and cake emulsifier for sponges, swiss rolls and cakes. Enables high volume stable batters to be produced, with a close even structure and extended life. 100% vegetable.																
<b>Usage</b>	Dosage: 0,6-1,5% calculated on total batter weight. Dosage level depends on application.																
<b>Composition</b>	Water, E471, E420, E477, E475, ethanol and E470a. Carriers: water, E420, ethanol. Processing aid: E470a.																
<b>Nutritional information per 100 g</b>	<table><tr><td>Energy value</td><td>1300kJ, 320kcal</td></tr><tr><td>Fat</td><td>31 g</td></tr><tr><td>of which saturated</td><td>30 g</td></tr><tr><td>Carbohydrate</td><td>8,0 g</td></tr><tr><td>of which saccharides</td><td>&lt;0,5 g</td></tr><tr><td>Protein</td><td>&lt;0,5 g</td></tr><tr><td>Sodium</td><td>&lt;0,5 g</td></tr><tr><td>corresponds to approx</td><td>0,00 g salt</td></tr></table>	Energy value	1300kJ, 320kcal	Fat	31 g	of which saturated	30 g	Carbohydrate	8,0 g	of which saccharides	<0,5 g	Protein	<0,5 g	Sodium	<0,5 g	corresponds to approx	0,00 g salt
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<b>Chemical/physical data</b>	pH: 7-11 Whip test NB 6.1.2 Max 450 g/ 1000 ml																
<b>Allergens</b>	No allergens according to regulation 1169/2011/EC.																
<b>GMO Status</b>	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.																
<b>Microbiology Typical values</b>	<table><tr><td>Total plate count</td><td>≤ 10 000 cfu/g</td></tr><tr><td>Yeast</td><td>≤ 100 cfu/g</td></tr><tr><td>Mould</td><td>≤ 100 cfu/g</td></tr><tr><td>Enterobacteriaceae</td><td>≤ 100 cfu/g</td></tr></table>	Total plate count	≤ 10 000 cfu/g	Yeast	≤ 100 cfu/g	Mould	≤ 100 cfu/g	Enterobacteriaceae	≤ 100 cfu/g								
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<b>Pesticides/Heavy Metals Typical</b>	According to regulation 396/2005/EC and 1881/2006/EC.																
<b>Storage</b>	To be stored cool (not below 0°C) and dry. (Max 15°C, max 65% Relative Humidity)																
<b>Other information</b>	The product is manufactured in Sweden and complies with the legislation of EU.																
<b>Shelf life, months</b>	12																
<b>Packaging</b>	540 kg (18x30kg), Barrel.																

*All information and recommendations are based on tests and research believed to be reliable. No guaranty 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 and sales 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 any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.*

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**OVALETT SUPER****Special terms**

Lead time: Approx. 2 weeks from the receipt of order.

**Recommended declaration to end user**

Since the legislation on application of this product in foods may vary in different countries, the local food laws always should be examined.

Possible declaration of ingredients according to REGULATION (EC) No 1333/2008 in food category 7.02 Fine bakery wares:  
Emulsifiers E471, E477 and E475.

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