



OVALETT SPECIAL STABILISER

USAGE

Usage rate 8-10% on flour weight, 2-3% on batter weight.

INGREDIENTS

Water, Emulsifiers (435, 471, 475), Sugar, Humectant (450, 1520), Acidity Regulator (570), Stabiliser (407), Preservative (202), Colour (160a)

PACKAGING

Code	Size	Type	Palletisation
2113-30		Pail/bucket	
2113-60			



SHELF LIFE

9 Months (270) days



CATEGORY

Fillings & Sauces