

# TINGLIDE SPRAY

## OVERVIEW

Careless greasing or the use of an inferior greasing agent can cause expensive sponge and cakes to have stickers and cripples. The ideal tin release should be of a consistency that makes brushing or spraying possible without pre-conditioning the product. The product should spread or be sprayed evenly and should be obvious on the tins or moulds so that there will be no ungreased areas.,The various types of Tinglide available from Bakels will ensure perfect release over the complete range of baked confectionery i.e. from cake tins or moulds to Swiss roll plants.,Tinglide is available in consistencies suitable for automatic spraying, depositing on bands and brushing. Tinglide consists of a blend of oils and gives quick clean release even with goods containing high levels of sugar.

## USAGE

Thin coating applied by hand or some spray gun equipment with larger gun nozzle orifice.

## INGREDIENTS

Vegetable Oil, Wheat Flour, Maize Starch, Emulsifiers (471, 322-Soy), Preservative (200), Antioxidant (330)

## PACKAGING

### Code

1353-60  
1353-30

### Size

### Type

Polythene pail

### Palletisation



### STORAGE

Cool, Dry & Dark Conditions



### SHELF LIFE

9 Months (270) days



### ALLERGENS

Gluten, Soy



### CATEGORY

Release Agents