



TINCOL

OVERVIEW

White semi-viscous water in oil emulsion.

INTENDED USE/ABUSE:

- A vegetable-based greasing emulsion suitable for all yeast-raised goods and types of baking tins, sheets, trays, etc.
- The viscosity of TINCOL allows applications with a greasing unit or by hand.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.

USAGE

2 grams per 800 grams pan or as required.

INGREDIENTS

Water, Vegetable Oil [Canola/Sunflower (BHT) Seed], Emulsifier (E476) and Preservative (E202)

PACKAGING

Code	Size	Type	Palletisation
13300	25 L	Drum	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,388.98
Protein (g)	0.60
Carbohydrates (g)	3.84
Sugars (g)	2.50
Total Dietary Fibre (g)	0.50
Total Fat (g)	35.50
Trans Fatty Acid (g)	0.10
Ash (g)	0.10
Moisture (g)	60.06
Sodium (mg)	5.00

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee 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 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 the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

180 days



TYPE

Emulsion



CATEGORY

Tin Greasing Emulsions and Oil



INGREDIENT FEATURES

Halaal and Kosher certified