



TINGLIDE

OVERVIEW

A high viscosity, cream-coloured paste.

INTENDED USE/ABUSE:

- A pan release emulsion specially formulated for the release of cakes, sponges and similar confectionery rich in sugar. Applied with a brush.
- 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

As required.

INGREDIENTS

Vegetable Fat and/or Oil (Palm Fruit, Canola Seed and/or Sunflower seed), Maize Starch, Emulsifier (E322), Preservative (E200), Anti-oxidant (E321)

PACKAGING

Code	Size	Type	Palletisation
13500	5 KG	Plastic lined carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	3,138.75
Protein (g)	0.00
Carbohydrates (g)	21.63
Sugars (g)	0.00
Total Fat (g)	73.58
Trans Fat (g)	0.59
Total Dietary Fibre (g)	0.00
Sodium (mg)	0.30

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

270 days



TYPE

Paste



ALLERGENS

Soya



CATEGORY

Tin Greasing Emulsions and Oil



INGREDIENT FEATURES

Halaal and Kosher certified