

# TINGLIDE COMPOUND

## OVERVIEW

Release agent for all types of baked goods but most suitable for flour confectionery.

## USAGE

Thin coating applied by brush or cloth brush.

## INGREDIENTS

Vegetable Fats, Starch, Vegetable Oil, Emulsifier (E322), Antioxidant (E321)

## PACKAGING

| Code | Size | Type | Palletisation |
|------|------|------|---------------|
| 1350 | 5 KG | Pail |               |

## NUTRITIONAL INFORMATION

| Type                              | Value    |
|-----------------------------------|----------|
| Energy (kJ)                       | 3,150.00 |
| Energy (Kcal)                     | 753.00   |
| Protein (g)                       | 0.00     |
| Fat (g)                           | 74.70    |
| Fat (of which saturates)(g)       | 44.90    |
| Carbohydrate (g)                  | 23.00    |
| Carbohydrate (of which sugars)(g) | 0.00     |
| Sodium (mg)                       | 0.00     |



### STORAGE

Cool and dry conditions 30 ± 5°C



### SHELF LIFE

365 days



### TYPE

Pail



### ALLERGENS

Soy, Soy Products, Sulphites



### CATEGORY

Cakes, Muffins & Sponge Products, Confectionery Release Agents