

GEL - BAKE SUPER

Product type	A vegetable all-round alpha-gel emulsifier for industrial production of baking powder-based or yeast-raised products. It is suitable for applications with a clean label since it only contains one E-number.	
Usage	10-30 g/kg on total weight.	
Composition	Water, E471, E477, E422, E1520, E570, E525. Carriers: Water, E422, E1520 Processing aids: E570, E525	
Nutritional information per 100 g	Energy value	1050kJ, 260kcal
	Fat	27 g
	of which saturated	26 g
	Carbohydrate	2,0 g
	of which saccharides	2,0 g
	Protein	<0,5 g
	Sodium	<0,5 g
	corresponds to approx	0,00 g salt
Chemical/physical data	Dry substance [%] > 45 105°C, 3 h pH [10 % solution] 10,1 ± 0,3 Ash content [%] < 2 600°C	
Allergens	No allergens, according to regulation.	
GMO Status	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO.	
Microbiology Typical values	Total plate count	< 10 000 cfu/g
	Yeast	< 100 cfu/g
	Mould	< 100 cfu/g
	Enterobacteriaceae	< 100 cfu/g
Storage	Recommended 10-18 °C.	
Other information	Consistency: Paste Color: Beige Flavor/Odor: Neutral	
Shelf life, months	12	

ORLEY FOODS

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Packaging

20 kg, Plastic pail.

Recommended declaration to end user

Since the legislation on application of this product in foods may vary in different countries, the local food laws always should be examined. Possible declaration of ingredients according to REGULATION (EC) No 1333/2008 in food category 07.2
Fine bakery wares: Emulsifiers E471, E477

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