



DOVIDOL

OVERVIEW

Dovidol prevents dough pick-up and ensures a clean release from all surfaces with which dough comes into contact. It is a blend of oil and emulsifiers.

Dovidol is a clear bright pale yellow oil, manufactured from highly refined pure vegetable oils.

With anti-gumming/drying properties and eliminating the risk of tainting or unpleasant odours, Dovidol is the chosen release agent for bakers across the country.

APPLICATIONS INCLUDE:

- Dough dividers, bowls, chutes, hoppers etc.

INGREDIENTS

Emulsifier (E472e), Vegetable Oil (Soya bean)

PACKAGING

Code	Size	Type	Palletisation
	20 KG	Plastic can	



STORAGE

Store in cool, dry & hygienic conditions



SHELF LIFE

365 days



TYPE

Liquid



CATEGORY

Release Solutions



INGREDIENT FEATURES

Vegetarian



FINISHED PRODUCT

Cake, Sponge, Tin Bread



BRANDS

Dovidol