



OVALETT

OVERVIEW

Ovalett is a cake gel. It gives stable batter and good volume. Suitable for the “all-in method” of sponge batter production.

Ovalett has been a chosen ingredient for bakers for many years.

BENEFITS INCLUDE:

- Adding Ovalett cake gel helps in optimum mixing of all ingredients.
- Improve batter strength & consistency.
- Uniform crumb texture.

INGREDIENTS

Water, Sugar, Emulsifiers [INS 471, INS 477], Humectant (INS 1520), Stabilizer [INS 470(i)], Acidity Regulator [INS 525], Firming Agent [INS 509]

PACKAGING

Code	Size	Type	Palletisation
	1 KG	Plastic Pail	
	5 KG	Plastic Pail	
	10 KG	Plastic Pail	



STORAGE

Store away from direct heat & sunlight,
Store in cool, dry & hygienic conditions



SHELF LIFE

365 days



TYPE

Gel



CATEGORY

Cake and Sponge Ingredients
, Cake & Sponge Emulsifier



INGREDIENT FEATURES

Vegetarian



FINISHED PRODUCT

Sponge



BRANDS

Ovalett



FUNCTION

Cake Gel