

# 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  
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