



BAKELS

TECHNICAL SERVICE

133030/050/070A/450 TINCOL

TYPE

A high viscosity vegetable oil/ water emulsion. Ensures a consistent non-stick release of bread and rolls. Minimises carbonisation and is not absorbed by the dough.

USAGE

May be applied either by hand or automatic greasing equipment.

NUTRITIONAL INFORMATION/100g

Energy	1423 kJ / 346 kcal
Fat	38.46 g
(Of which saturates)	4.02 g
Available Carbohydrate	0.00 g
(Of which sugars)	0.00 g
Protein	0.00 g
Fibre	0.00 g
Salt	0.00 g

MICROBIOLOGICAL TARGETS

Total Viable Count	<1,000 cfu/g
Total Enterobacteriaceae	<10 cfu/g
Yeast & Moulds	<10 cfu/g
<i>E. coli</i>	<10 cfu/g

FOOD INTOLERANCE DATA

	Present in Formulation	Present on Line	Present on Site
Peanuts	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk (Including lactose)	No	No	Yes
Eggs	No	No	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	No	Yes
Cereals containing Gluten	No	Yes	Yes
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide and sulphites >10mg/kg	No	No	No
GM labelling required	No		
Suitable for Vegans & Vegetarians	Yes		

COMPOSITION	%	Country of Origin
Water	60-65	The UK
Rapeseed Oil	35-40	The UK, France, Denmark, Germany, Ireland, Italy, Austria, Belgium, Cyprus, Czech Republic, Estonia, Finland, Greece, Luxembourg, Poland, Slovenia, Hungary, Latvia, Malta, Portugal, Spain, Lithuania, Netherlands, Slovakia, Sweden, Ukraine, Russian Federation, Australia, Kazakhstan, Romania, Bulgaria, Croatia
Emulsifiers: E476 Polyglycerol polyricinoleate, E475 Polyglycerol esters of fatty acids	1-5	South Africa, Germany, Italy, Czech Republic, Malaysia, India
Carnauba Wax	<1	Brazil

Ingredient Declaration: Water, Rapeseed Oil, Emulsifiers (E476 Polyglycerol polyricinoleate, E475 Polyglycerol esters of fatty acids), Carnauba Wax.

PACKAGING

133030: 415kg net in returnable tank
133050: 11.4kg net bag in box
133070: 200l Drum
133450: Bulk

SHELF LIFE AND STORAGE

270 days, cool and dry conditions

Regulation (EC) No. 1272/2008 CLP: Not Classified

Version: 20	Issued By: SW	Date: 12/12/2019	Checked By: JH
Reason for new version: Suitable for vegans added to spec, updated countries of origin for emulsifiers			

While Bakels endeavour to ensure that all information and recommendations for the application of Bakels products are accurate and based on reliable tests and research we do not guarantee performance as we have no direct control over distribution storage or use by purchasers. We warrant that we have exercised due diligence to ensure our products comply with all relevant UK regulation with regard to permitted and ingredients in force at the time of production. These regulations are subject to change and customers should satisfy themselves that at the time of use the products continue to comply with current regulations. Customers should satisfy themselves that the ingredients are permitted in the application in which the customer intends to use them. Non UK customers or UK customers exporting the products or products produced from then should ensure that the ingredients and their intended use comply with local regulations. All recommendations and sales are made on the basis that Bakels or their agents will not be held liable for damages resulting from the use of these products. No representative of Bakels has any authority to waive or change the above provision. Nothing contained here shall imply a recommendation to infringe on patents now or hereafter in existence.

BRITISH BAKELS LTD
Granville Way, Bicester, Oxon OX26 4JT
Telephone 01869 247098 Fax 01869 242979
Telephone (Sales) 01869 322440 Fax (Sales) 01869 369660
bakels@bakels.com

A member of the International BAKELS Group