

fermex bly

BAKELS -LESAFFRE YEAST PTY. LIMITED

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Product Name	Fermex Tin Greasing Emulsion	Page Number	1/2
Product Code		Specification Number	SP09
Trade Name	Tin release oil	Date of Issue	1/7/03
		Date of Reissue	
Prepared By	John Hammond	Reason for reissue	

PRODUCT SPECIFICATION

General Description:

White thick emulsion used to stop developed doughs from adhering to the baking surface of tins or trays.

Ingredients: R,B&D Canola Oil. Emulsifier E 476 Added Water

Usage Rate: Use as is. Spray or wipe emulsion onto the surface of baking trays and tins

Suggested Formula;

N/A

Specification 1. Bread dough must not stick to the sides and bottoms of baking tins when tested using Fermex BLY's Test Bake Method

2 Emulsion will have a viscosity of between 5 and 6 minutes when run through a standard yeast cream viscosity cup.

3 The Specific Gravity will be between 0.95 and 0.97

Packaging: 20 litres in polythene labelled cubes

200 litres in resin lined steel drums

Storage: Can be stored for four months after manufacture in a cool dry hygienic environment below 20 .

Manufacturer's Statement

1 None of the raw materials used in this formulation contains any product of animal origin.

2 No raw materials containing any genetically modified material were used in this formulation.

3 This product is made under a HACCP Food Safety plan.

John Hammond
Technical Manager