

# EMULSIONS

Mould  
Release Agent

**KYLIE**<sup>®</sup>1034

**BROOKE**<sup>®</sup>



## BENEFITS :

- High viscosity can be applied immediately onto warm surfaces.
- For food contact application (such as bread, rolls, cake, short pastry & puff pastry)

## APPLICATIONS:

- Suitable for bakery dough or batter contains sugar of medium to low level.
- For tropical and subtropical climate condition.



18Kg

920Kg IBC Tank

## PROPERTIES:

RELEASE POWER	: Very Good
COLOUR	: White / Off White
FOOD GRADE	: Yes
TEXTURE	: Viscous, smooth flowable liquid, free from lumps & gross contamination
VISCOSITY(25°C)	: 1200-1600 mPas
COMPOSITION	: Vegetable Oil, Water, Vegetable Wax, Emulsifier







Certified Sustainable Palm Oil | Cert No: MSPO-SC 00154 |  
Produced Under HACCP by MOH Accredited Facility | Certified  
HALAL by JAKIM (islam.gov.my) Cert. No.: MS 1500:2009  
1025-01/2009 | Verified Zero Grams Trans Fat by Indelab |  
Verified Non GMO Product | Suitable for Vegan





- Cost saving
- Suitable for handheld & auto spraying system
- Clean work environment
- Odourless & neutral taste
- Very good release power

## WHY SHOULD YOU CHOOSE KYLIE 1034?

SUGAR CONTENT (%) IN BATTER	 <div>COMPETITOR*</div>
<div>A</div> <p><b>10% SUGAR</b> 45% FLOUR, 45% EGGS</p>	<div>   </div> <div> <p>Clean plate. No batter fragment observed.</p> <p>Mild batter fragment observed</p> </div>
<div>B</div> <p><b>20% SUGAR</b> 40% FLOUR, 40% EGGS</p>	<div>   </div> <div> <p>Clean plate. No batter fragment observed.</p> <p>Severe batter fragment observed</p> </div>
<div>C</div> <p><b>30% SUGAR</b> 35% FLOUR, 35% EGGS</p>	<div>   </div> <div> <p>Clean plate. Mild batter fragment observed.</p> <p>Serious scattered batter fragment observed.</p> </div>

Remarks: The batter consists of all purpose flour (11.7% protein), eggs (35%) & refined granulated sugar.

\*Carlo 500 (Zeelandia), Choice (MOI) of similar grade.