

Product Specification

Saturday, 27 April 2024

Edible Oil & Fat - Bread Fats & Margarines**07/2016**

Product Name:	BAKELS BREAD FATS		
Product Code:	1730		
Description:	Shortening containing emulsifiers, sugar and enzymes		
Function:	General purpose shortening for use in bread and yeasts goods where a higher fat content is preferred. Gives added volume, crumb softness and improves crumb texture.		
Usage:	2% – 4% on total flour weight		
Ingredient Listing:	Vegetable Fats & Oils, Emulsifier(E471), Sugar, Water, Enzyme.		
Packaging:	Carton 20 kg.		
Shelf Life & Storage:	Keep well at ambient (30 ± 5° C) and dry condition in its original packing away from direct sunlight and heat for at least 12 months		
Nutrition Information (per 100g):	Energy - kJ	3460	
	Energy - kCal	827	
	Protein < g	0.1	
	Fat - Total g	89.9	
	Fat - Saturated g	50.9	
	Carbohydrate - Total g	6.7	
	Carbohydrate - Sugar g	6.7	
	Sodium - mg	0	
	Sulphites		
Typical Analysis:	Total Plate Count<	10000 cfu / g	
	Yeast & Moulds	< 100 cfu / g	
	Coliforms	< 100 cfu / g	
General:	All ingredients and GMO or other ingredients statement for this product comply with the Malaysian Food Regulations and are subject to change. Customer exporting this product or finished items made from this product, should check the regulations of the importing country. The consumer product nutritional health claim may only be used if the advised recipe and process have been applied. This advice is given to the best of our knowledge. BAKELS (MALAYSIA) SDN BHD shall not be liable for any direct or indirect damages arising from using the claim. Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and seed products		