

Product Specification

Friday, 29 March 2024

Edible Oil & Fat - Pastry & Puffs**04/2012**

Product Name:	STARLIGHT		
Product Code:	1680		
Description:	High viscosity emulsified pastry fat		
Function:	For use in puff pastry to provide thin continuous fat layers giving maximum lift in the oven		
Usage:	Use in any puff of flakily pastry recipe at 50% -100% of flour weight. Suitable for all methods of pastry manufacture		
Ingredient Listing:	Vegetable Fats (Palm Based) (Hydrogenated), Water, Vegetable Oils (Palm Based), Salt, Permitted Emulsifier (E322, E471), Acidity Regulator (E330), Permitted Flavouring, Natural Colouring (E160(a)).		
Packaging:	Carton 12 kg.		
Shelf Life & Storage:	Keep well in clean, cool ($18 \pm 2^{\circ}\text{C}$), dry conditions in its original packaging away from contamination and pests for at least 12 months		
Nutrition Information (per 100g):	Energy - kJ	3100	
	Energy - kCal	740	
	Protein- g	0	
	Fat - Total g	82.6	
	Fat - Saturated g	59.6	
	Carbohydrate - Total < g	0.1	
	Carbohydrate - Sugar g	0	
	Sodium - mg	912	
Soy			
Soy Products			
Typical Analysis:	Total Plate Count<	10000 cfu / g	
	Yeast & Moulds	< 100 cfu / g	
	Coliforms	< 100 cfu / g	
General:	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		