

Product Specification

Wednesday, 24 April 2024

Edible Oil & Fat - Bread Fats & Margarines**05/2019**

Product Name:	MASTER FAT		
Product Code:	1122		
Description:	High viscosity water-in-oil emulsified vegetable fat.		
Function:	Specially prepared fat for use in bread and other yeasts goods to improve keeping quality and texture. The consistency is adjusted to cope with seasonal variation. Soft, pliable fat that will easily mix through the dough using conventional or high speed mixers		
Usage:	Bread	1 – 2%	
	Hamburgers buns or soft rolls	4 – 6%	
	Sweet buns or dumplings	6 – 10%	
Ingredient Listing:	Water, Vegetable Fats (Palm Based) (Hydrogenated), Sugar, Permitted Emulsifier (E475).		
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 9 months		
Nutrition Information (per 100g):	Energy - kCal	359	
	Energy - kJ	1500	
	Protein- g	0	
	Fat - Total g	40.7	
	Fat - Saturated g	28.6	
	Carbohydrate - Total g	1.9	
	Carbohydrate - Sugar g	1.9	
	Sodium - mg	0	
	Soy		
	Soy Products		
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		