

BAKELS BREAD FATS

OVERVIEW

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

INGREDIENTS

Vegetable Fats & Oils, Emulsifier (E 471), Sugar, Water, Enzyme

PACKAGING

Code	Size	Type	Palletisation
1730	20 KG	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,460.00
Energy (Kcal)	827.00
Protein (<g)	0.10
Fat (g)	89.90
Fat (of which saturates)(g)	50.90
Carbohydrate (g)	6.70
Carbohydrate (of which sugars)(g)	6.70
Sodium (mg)	0.00



STORAGE

Cool and dry conditions 30 ± 5°C



SHELF LIFE

365 days



TYPE

Carton



ALLERGENS

NIL



CATEGORY

Bread Fats, Breads, Rolls & Pastry



BRANDS

Bakels