

## Product Specification

Friday, 17 May 2024

Oils, Margarines and Shortenings - Margarines and Shortenings

12/13-L

**Product Name:** BESCA PASTRY B52

**Product Code:** 1617

**Description:** An edible tallow and vegetable fat based pastry compound.

**Function:** For use in pie pastry and flakey pastry products.

**Ingredient Listing:** Animal Fat, Vegetable Oil, Water, Salt, Emulsifier (471), Emulsifier (322-**Soy**), Acidity Regulator (500), Antioxidant (307b-**Soy**), Food Acid (330), Colour (160a).

**Packaging:** 1617-50 Blocks 12.5 kg.

**Shelf Life &** Should be tempered at 20-23°C for certain applications.

**Storage:** Cool, dry and dark conditions up to 9 months

<b>Nutrition</b>	Energy - kj	2838
<b>Information (per</b>	Protein g	0.1
<b>100g):</b>	Fat - Total g	76.7
	Fat - Saturated g	50.5
	Fat - Trans g	2.5
	Carbohydrate - Total g	0.1
	Carbohydrate - Sugar g	0.1
	Sodium mg	1300

### Soya Products

<b>Typical Analysis:</b>	Free Fatty Acids (% Oleic)	0.10
	Peroxide Value (meq/kg)	0.50
	Melting Point (°C)	49-52
	Solid Fat Content at 20°C (%)	53-62
	Moisture (%)	20
	Salt (%)	3.3

### GMO Status:

Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.

### General:

This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.