

Product Specification

Friday, 17 May 2024

Oils, Margarines and Shortenings - Margarines and Shortenings

12/13-J

Product Name: PASTRY TWIN ALL VEGETABLE**Product Code:** 1604**Description:** A vegetable fat based pastry compound, free from animal and partially hydrogenated fats/oils.**Function:** For use in pie pastry and flakey pastry products.**Ingredient Listing:** Vegetable Fat, Water, Salt, Emulsifier (471), Emulsifier (322-**Soy**), Acidity Regulator (500), Antioxidant (307b-**Soy**), Food Acid (330), Colour (160a).**Packaging:** 1604-60 Blocks 12.5 kg carton 2.**Shelf Life & Storage:** Cool, dry and dark conditions up to 12 months

Nutrition Information (per 100g):	Energy - kj	2986
	Protein g	0.1
	Fat - Total g	80.7
	Fat - Saturated g	48
	Carbohydrate - Total g	0.1
	Carbohydrate - Sugar g	0.1
	Sodium mg	1300

Soya Products

Typical Analysis:	Free Fatty Acids (%)	0.10
	Peroxide Value (meq/kg)	0.5
	Melting Point (°C)	46-49
	Solid Fat Content at 20 C (%)	50-56
	Moisture (%)	16
	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.