

Product Specification

Thursday, 16 May 2024

Oils, Margarines and Shortenings - Margarines and Shortenings

12/13-G

Product Name: BAKELS CONFECTIONERY FAT 33

Product Code: 1585

Description: A deodorised, fully hydrogenated coconut oil.

Function: A specialty confectionery fat.

Usage: For use in all types of confectionery including biscuit creaming, water filling and icing of

cakes and pastries.

Ingredient Listing: Hydrogenated Coconut Oil, Antioxidant (307b-Soy), Food Acid (330).

Packaging: 1585-60 Polylined carton 20 kg.

Shelf Life & Cool. dry and dark conditions u

Energy - ki

Storage:

Cool, dry and dark conditions up to 12 months

3696

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Nutrition

Information (per Protein g **100g):** Fat - Total g

Fat - Total g 99.9
Fat - Saturated g 98
Carbohydrate - Total g 0.1
Carbohydrate - Sugar g 0.1
Sodium mg 0.5

Soya Products

Typical Analysis: Free Fatty Acids (%) 0.10

Peroxide Value (meg/kg) 0.20
Moisture (%) 0.10
Melting Point (°C) 32-36
Solid Fat Content at 20 °C (%)89-92

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.