



## Product Specification

Sunday, 19 May 2024

Bread and Yeast Compounds - Fresh Keeping Agents and Bread Fats

12/23-A

**Product Name:** LIQUID MASTERFAT V  
**Product Code:** TBA  
**Description:** High viscosity water-in-oil emulsified vegetable fat  
**Ingredient Listing:** Water, Vegetable Oil, Sugar, Emulsifier (475).  
**Packaging:** IBC 1 tonne.  
**Shelf Life & Storage:** Cool, dry and dark conditions up to 9 months

<b>Nutrition Information (per 100g):</b>	Energy - kj	1690
	Energy - kcal	403
	Protein g	0.4
	Fat - Total g	42.1
	Fat - Saturated g	3.1
	Carbohydrate - Total g	7.7
	Carbohydrate - Sugar g	7.7
	Dietary Fibre g	0
	Sodium mg	2

### Soya

## Typical Analysis:

### 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.