



Product Specification

Tuesday, 14 May 2024

Bread and Yeast Compounds - Fresh Keeping Agents and Bread Fats

01/10-G

Product Name:	MASTERFAT V		
Product Code:	1123		
Description:	High viscosity water-in-oil emulsified vegetable fat		
Function:	Specially prepared fat for use in bread and other yeast goods to improve keeping quality and texture. The consistency is adjusted to cope with seasonal variations. Soft, pliable fat that will easily mix through the dough using conventional or high speed mixers.		
Usage:	Bread	1-2%	
	Hamburger buns or soft rolls	4-6%	
	Sweet buns	6-10%	
Ingredient Listing:	Water, Vegetable Oil, Sugar, Emulsifier (476).		
Packaging:	1123-60 Polythene-lined carton 20 kg.		
Shelf Life & Storage:	Cool, dry and dark conditions up to 6 months		
Nutrition Information (per 100g):	Energy - kcal	425.1	
	Energy - kj	1776.9	
	Protein g	0	
	Fat - Total g	42.1	
	Fat - Saturated g	38.4	
	Carbohydrate - Total g	7.3	
	Carbohydrate - Sugar g	7.3	
	Dietary Fibre g	0	
	Sodium mg	1.6	
	No added Allergens		
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.		