

PRODUCT INFORMATION

Code: AQ0014

Issue No. 4

Date revised: June 2019

Product Name : Rotitex

Product Description: High viscosity water-in-oil emulsified vegetable

oil

Function : Specially prepared fat for use in bread and other

yeast goods to improve keeping quality and texture. Consistency is adjusted to cope with seasonal variation. Soft, pliable fat that will easily mix through the dough using conventional

or high speed mixers.

Ingredient Declaration: Water, vegetable fats, sugar, and emulsifier

(E475)

Application: 3% based on flour weight in loaf bread recipe

4-6% for hamburger buns/soft rolls

6-10% for sweet buns

Allergens : Sulphites

Packing : 20 Kg carton

Storage : Store in a cool and dry area

Shelf life: 12 months from date of production when stored

under favorable conditions

All ingredients for this product comply with Philippine food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the Manufacturers have no control over the conditions underwhich the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions but our technical staff is available to assist the purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

BAKELS PHILIPPINES, INC

Suites 601 & 602, Raffles Corporate Center, Don Francisco Ortigas, Jr. Road,
Ortigas Center, 1605 Pasig City, Philippines
Telephones + 63 2 915 0372 to 74 Facsimile + 63 2 915 0375
bakels.phil@bakelsph.com www.bakelsph.com www.bakels.com