



MASTER FAT

OVERVIEW

High viscosity water-in-oil emulsified vegetable fat. Specially prepared fat for use in bread and other yeasts goods to improve keeping quality and texture. The consistency is adjusted to cope with seasonal variation. Soft, pliable fat that will easily mix through the dough using conventional or high speed mixers.

USAGE

Replaces shortening at a lower dosage (50 – 70% of standard shortening dosage)

INGREDIENTS

Water, Vegetable Fats (Palm Based) (Hydrogenated), Sugar, Permitted Emulsifier (E475)

PACKAGING

Code	Size	Type	Palletisation
	20 KG	Carton	



STORAGE

(30+5°C)



SHELF LIFE

270 days



TYPE

Paste, White paste-like texture



ALLERGENS

Soy, Soya Products



CATEGORY

Fats & Oils, Emulsified Fat



FINISHED PRODUCT

Breads



BRANDS

Bakels