



## BAKELS ROTITEX

### OVERVIEW

High viscosity water-in-oil emulsified vegetable oil. 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.

### USAGE

3% based on flour weight in loaf bread recipe, 4-6% for hamburger buns/soft rolls, 6-10% for sweet buns. Reduces regular shortening level by 25%.

### INGREDIENTS

Water, Vegetable fat, Sugar, Emulsifier (E475)

### PACKAGING

**Code**  
AQ0014

**Size**  
20 KG

**Type**  
Carton

**Palletisation**

## ADDITIONAL INFORMATION

Halal-certified



### STORAGE

Cool, clean and dry area



### SHELF LIFE

365 days



### ALLERGENS

Sulphites



### CATEGORY

Fats & Oils, Emulsified Fat



### FINISHED PRODUCT

Breads



### BRANDS

Bakels