BAKELS
BAKERY INGREDIENTS SINCE 1904

www.bakelsingapore.com.sg

# BAKELS BREAD FATS

## OVERVIEW

General purpose shortening for use in bread and yeasts goods where a higher fat content is preferred. Gives added volume, crumb softness and improves crumb texture.

## USAGE

2% – 4% on total flour weight

## INGREDIENTS

Vegetable Fats & Oils, Emulsifier (E 471), Sugar, Water, Enzyme

## PACKAGING

| Code | Size | Type | Palletisation |
|---|---|---|---|
| 1730 | 20 KG | Carton | |

## NUTRITIONAL INFORMATION

| Type | Value |
|---|---|
| Energy (kJ) | 3,460.00 |
| Energy (Kcal) | 827.00 |
| Protein (<g) | 0.10 |
| Fat (g) | 89.90 |
| Fat (of which saturates)(g) | 50.90 |
| Carbohydrate (g) | 6.70 |
| Carbohydrate (of which sugars)(g) | 6.70 |
| Sodium (mg) | 0.00 |

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## STORAGE

Cool and dry conditions 30 ± 5°CCool and dry conditions 30 ± 5°C

## SHELF LIFE

365 days

## TYPE

Carton

## ALLERGENS

NIL

## CATEGORY

Breads, Rolls & Pastry, Bread Fats

## BRANDS

Bakels