



MASTERFAT SUPREME V

OVERVIEW

A high quality, emulsified vegetable fat for bread.

Will give excellent volume, uniform cell structure and a soft crumb when used at the recommended level of 2% on flour weight.

USAGE

usage rate 2.0%

INGREDIENTS

Water, Vegetable Fat, Emulsifier (471), Sugar, Acidity regulator (262), Vegetable Oil (antioxidant (307)), Colour (160a)

PACKAGING

Code	Size	Type	Palletisation
112101	15 KG	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,540.00
Protein (g)	0.00
Fat (g)	40.70
Fat - Saturated g	27.30
Carbohydrate (g)	2.10
Carbohydrate-Sugars g	2.00
Dietary Fibre g	0.00
Sodium (g)	31.00



STORAGE

Store below 25°C in clean,
dry conditions and protected
from direct sunlight.



SHELF LIFE

273 days



TYPE

Carton



ALLERGENS

Contains: no added allergens



CATEGORY

Specialised Fats



FINISHED PRODUCT

Bread