

## **Product Specification**

Monday, 17 July 2023

Specialised Bread & Bun Fats -

8 (17/07/2023)

Product Name: Baktem Special V

Product Code: 171801

**Description:** Light fawn to tan coloured shortening.

**Function:** Vegetable shortening containing emulsifiers for bread and rolls

**Usage:** Usage rate: 1 - 1.5% on flour.

**Ingredient** Sugar, Vegetable fat, Emulsifiers (471, 472e, 481), Vegetable oil (antioxidant (307)).

Listing:

Packaging: Carton 15kg.

**Shelf Life &** Best before 12 months from date of manufacture. Store below 25°C in clean, dry conditions

**Storage:** and protected from direct sunlight.

NutritionEnergy kJ2570Information (perProtein g0100g):Fat - Total g48.3

Fat - Saturated g 29.3
Carbohydrate g 47.8
Carbohydrate - Sugars g 44.7
Dietary Fibre g 0
Sodium mg 470

All quantities expressed in the nutrition information are average quantities only.

Allergens: Contains: no added allergens

May be present due to shared equipment: gluten, milk, soy and sulphites.

Country of

Origin:

Made in Australia from local and imported ingredients.

**GMO Status:** Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.

Claims: Not Halal Certified.

**General:** This product shall at the time of delivery conform in every respect to the provisions of the

Australia/NZ Food Standards and Regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country

regulations.

Product has been tested to perform in the finished product based on the recommended recipe and usage rate. Bakels cannot be held responsible for performance of the product if it is used

outside of the recommended recipe or usage rate.