



Product Specification

Thursday, 20 April 2023

Specialised Bread & Bun Fats -

8 (20/04/2023)

Product Name:	Emulmax Liquid 750/200		
Product Code:	178104		
Description:	A light brown coloured oily liquid.		
Function:	Vegetable oil and emulsifier liquid bread shortening. Supported by automatic bulk systems for larger bakeries.		
Usage:	Usage rate 0.75% on flour weight.		
Ingredient Listing:	Vegetable oil (antioxidant (307)), Emulsifiers (435, 481).		
Packaging:	178104 Cube 15L.		
Shelf Life & Storage:	Best before 12 months from date of manufacture. Store below 25°C in clean, dry conditions and protected from direct sunlight.		
Nutrition Information (per 100g):	Energy kJ	3510	
	Protein g	0	
	Fat - Total g	91.3	
	Fat - Saturated g	13.5	
	Carbohydrate g	7.6	
	Carbohydrate - Sugars g	0.2	
	Dietary Fibre g	0	
	Sodium mg	524	
	All quantities expressed in the nutrition information are average quantities only.		
Allergens:	Contains: no added allergens May be present due to shared equipment: soy		
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:	Halal Approved		
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.		