

Product Specification

Wednesday, 6 July 2023

Specialised Bread & Bun Fats -

8 (06/07/2023)

Product Name: Emulmax Liquid 750/115

Product Code: 178305

Description: Light brown 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 Vegetable oil (antioxidant (307)), Emulsifier (481).

Listing:

Packaging: Eco Tank 930kg.

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

Storage: and protected from direct sunlight.

Nutrition Energy kJ 3640
Information (per Protein g 0

100g): Fat - Total g 97.3

Fat - Saturated g 11.4
Carbohydrate g 2.1
Carbohydrate - Sugars g 0.1
Dietary Fibre g 0
Sodium mg 337

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

Made in Australia from local and imported ingredients.

Origin:

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

Claims: 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.