



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.



Storage

Cool and dry conditions 30 ± 5°C



Shelf Life

365 days



Type

Carton



Allergens

NIL



Category

[Bread Fats](#), [Breads, Rolls & Pastry](#)



Brands

[Bakels](#)

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)	3460
Energy (Kcal)	827
Protein (<g)	0.1
Fat (g)	89.9
Fat (of which saturates)(g)	50.9
Carbohydrate (g)	6.7
Carbohydrate (of which sugars)(g)	6.7
Sodium (mg)	0