

Product Specification

Wednesday, 9 January 2019

Edible Oil & Fat - Bread Fats & Margarines

06/2012

Product Name:	ROTITEX
Product Code:	1111
Description:	High viscosity water-in-oil emulsified vegetable oil
Function:	Specially prepared fat for use in bread and other yeast goods to improve keeping and texture. The consistency is adjusted to cope with seasonal variation. Soft, pliable fat that will easily mix through the dough using conventional or high speed mixers.
Usage:	Bread 1-2% Hamburger buns / soft rolls 4-6% Sweet Buns 6-10%
Ingredient Listing:	Water, Vegetable Fats (Palm Based) (Hydrogenated), Sugar, Permitted Emulsifier (E475).
Packaging:	Pail 20 kg.
Shelf Life & Storage:	Keep well at ambient (30 ± 5° C) and dry condition in its original packing away from direct sunlight and heat for at least 9 months
Nutrition Information (per 100g):	Energy - kCal 372 Energy - kJ 1560 Protein- g 0 Fat - Total g 42.2 Fat - Saturated g 29.5 Carbohydrate - Total g 2 Carbohydrate - Sugar g 2 Sodium - mg 0
Allergens:	Sulphites
Typical Analysis:	Total Plate Count < 10,000 cfu / g Yeast & Moulds < 100 cfu / g Coliform < 100 cfu / g
General:	All ingredients and GMO or other ingredients statement for this product comply with the Malaysian Food Regulations and are subject to change. Customer exporting this product or finished items made from this product, should check the regulations of the importing country. The consumer product nutritional health claim may only be used if the advised recipe and process have been applied. This advice is given to the best of our knowledge. BAKELS (MALAYSIA) SDN BHD shall not be liable for any direct or indirect damages arising from using the claim. Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and seed products