



## BAKELS MASTERFAT "V"

### OVERVIEW

Masterfat "V" is high viscosity emulsified fat for bread and fermented dough.

**Function:** To provide fresh keeping, softer and finer texture and increased volume.

**Usage:** 2% – 6% calculated on the flour.

**Packing:** 12.5kg KG net in a polythene liner in a carton.

**Storage:** Cool, dry and dark conditions as edible fats, up to 5 months.

### USAGE

2% - 6% calculated on the flour.

### INGREDIENTS

Palm Oil, Rapeseed Oil, Water, Salt, Emulsifiers (E471)

## PACKAGING

Code	Size	Type	Palletisation
30103	12.5 KG	Bag in box	85

## NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	450.00
Fat ( of which )	48.00
Saturates	21.00
Monounsaturates	20.00
Polyunsaturates	7.00
Trans Fats	0.00
Carbohydrate (of which)	0.00
Sugar	0.00
Protein	0.00
Fibre	0.00
Salt	2.20
Sodium (mg)	880.00



### STORAGE

Cool and dry conditions



### SHELF LIFE

150 days



### TYPE

Bag, Lined carton



### CATEGORY

Bread, Roll & Morning Goods, Bread & Roll Improvers, Bread Fats



### INGREDIENT FEATURES

Coeliac Diet, Lacto-ovo Vegetarian, Lacto-Vegetarian, Lactose Intolerance, Ovo-Vegetarian, Vegan



### FINISHED PRODUCT

Crusty Bread, Frozen Dough, Sliced Line, Sourdough, Tin Bread