



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