



CHEF ROYALE CROISSANT PASTRY FAT

OVERVIEW

A hard fat suitable for use in industrial and food service applications.

INTENDED USE/ABUSE:

- This product is suitable for use in the industrial & food service applications. It is designed to be used as a laminate in the puff pastry manufacturing process. Not suitable for deep frying
- Specialized baking emulsion made exclusively for bakers from pure fully refined, bleached, deodorised and selectively hardened oils. A blend of oil and fats (palm fruit and interesterified fat) and other ingredients.
- (Intended for all types of consumers).
- (Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.).

USAGE

As required.

INGREDIENTS

Pure vegetable fats and oils: (Palm Oil [Palm Fruit], Interesterified Fat and Sunflower Seed Oil), Moisture (22.0% Max), Salt (1.9% Sodium Chloride), Emulsifiers (E471, E322-Sunflower), Preservative (E211), Acidity Regulator (E330), Flavouring and Red Palm Oil, Free from hydrogenated fats

PACKAGING

Code	Size	Type	Palletisation
16660	10 x 2.5 KG	Carton	

NUTRITIONAL INFORMATION

Type	Value
Moisture and Impurities (%)	22.00
Salt (%)	1.90
Free Fatty Acid (FFA) as oleic (%)	0.15
Peroxide Value (meq/kg)	2.00
Solid Fat Content (?C)	10.00
Slip Melting Point (?C)	40.00
pH	6.00
Sodium Benzoate	0.10

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Hard fat



CATEGORY

Pastry Fats and Margarines



INGREDIENT FEATURES

Halaal and Kosher certified