

BREAD SHORTENING

Material Number: 169480

Product Description:

Goodman Fielder Ingredient Bread Shortening is a texturized shortening produced from blend of refined, bleached, deodorized non hydrogenated palm oil and its fractions.

Ingredients:

Vegetable oil , emulsifier (471) and antioxidant (307b).

Organoleptic Specifications

Test/Parameter	Specification
Appearance	a uniform white appearance
Colour	white
Aroma	typical for palm fat , no off flavours

Physical Specifications

Test/Parameter	Specification
Slip Melting Point	36 - 39
Colour - Lovibond auto	3R max
Moisture (%)	0.1 max
SFC 20 C	25 - 35 %
SFC 25 C	13 -21 %
SFC 30 C	7 - 15 %
SFC 35 C	4 - 10 %
SFC 40 C	max 7%
Trans fatty acids	max 1%
Sieve size (after premix tank)	25 micron wire mesh
Metal detector	Fe: 2.5mm; Stainless : 3.5mm; non Fe 3.5mm
Penetration /10mm	125

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Version: 3 Approved: 30/8/2018

Issue Date: 13/3/2019

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Foreign Matter

Foreign matter detection and removal steps are in place within manufacturing process.

Chemical Specifications

Test/Parameter	Specification
Iodine Value	55 max gl2/100g
Free Fatty Acid (%) *oil blend at time of packing	0.1 max %
Peroxide Value at time of packing	1 max mEqO2/kg
Iron (ppm)	1.5 max
Copper (ppm)	0.1 max
Lead (ppm)	0.1 max
Arsenic (ppm)	0.1 max

Microbiological Specifications

The product shall be free of levels of concern of organisms of public health significance of excessive microbiological counts indicating poor hygiene in manufacturing, storage or distribution.

Allergens

Contains soy

Genetic Modification

The product is not required to be labelled as 'genetically modified' in accordance with Standard 1.5.2 *Food produced using gene technology* of the Australia & New Zealand Food Standards Code.

Shelf Life and Storage of Unopened Product

Shelf life of Unopened Product: 18 Months from date of manufacture

Storage Temperature: 15 - 25 °C

Storage Conditions: Best stored in clean dry conditions at 15-25 deg C, sealed in cool dry place away from direct sunlight and free from foreign odours.

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Customer Product | Data Sheet

Country/Countries of Origin:

Made in Malaysia from local and imported ingredients

Packaging Format: carton box with a sealed blue plastic liner

Country of Pallet Configuration	Shippers per Layer	Layers per Pallet	Shippers per Pallet
Australia	12	5	60

Other Information:

This product is produced under an approved HACCP based Food Safety System.

Claims Certification/Suitability:

Claims	Suitable?	Certification Available?
Halal	Yes	Yes
Kosher	Yes	Yes
Organic	No	No
Ovo-lacto-vegetarian	Yes	No
Lacto-vegetarian	Yes	No
Vegan	No	No
Gluten Free	Yes	No



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