



Eminex Liquid

Overview

Eminex Liquid is a pumpable 100% vegetable bread fat containing a proportion of high slip point fat for the Chorleywood dough process.

Benefits include:

- Formulated to assist fermentation and dough maturity in the production of bread and rolls.
- Easy-to-pour and pump, which performs well in all mixing situations.
- Contributes to producing excellent volume bread and rolls with a fine uniform cell structure and crumb softness.



Storage

Cool and dry conditions



Shelf Life

120 days



Type

Liquid



Category

Bread, Roll & Morning Goods,
Fats for Fermented Goods



Dietary

Vegan, Vegetarian



Finished Product

Hamburger Bun, Scotch Roll, Soft
Roll



Brands

Eminex

Usage

2-3% in fermented goods (bread and rolls).

Ingredients

Rapeseed Oil, Palm Oil, Palm Stearin, Emulsifier (E322 Rapeseed Lecithin)

Packaging

Code	Size	Type	Palletisation
112750	12 KG	Bag in box	75



Nutritional Information

Type	Value
Energy (kJ)	3689
Energy (Kcal)	897
Fat (g)	99.7
Fat (of which saturates)(g)	11.85
Available Carbohydrate (g)	0.03
Carbohydrate (of which sugars)(g)	0.02
Protein (g)	0
Fibre (g)	0
Salt (g)	0

Additional Information

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