



PALM FREE DUO

OVERVIEW

Palm Free Duo is a palm free shortening containing a blend of vegetable oil containing emulsifiers.

BENEFITS INCLUDE:

- Formulated to replace traditional bakery shortenings, while maintaining crumb structure, softness and shelf-keeping properties.
- Delivers improved product volume
- Gives extra softness.
- Extends product shelf life compared with traditional bakery shortenings.
- Because of its lower usage rates, moving to Palm Free Shortening Duo can deliver cost in use benefits.

Replace traditional bakery fats at 50% the level of shortening, and 25% the level of bakery margarines.

USAGE

Up to 5%. Specific gravity is 0.95.

INGREDIENTS

Rapeseed Oil, Emulsifier (E471)

PACKAGING

Code	Size	Type	Palletisation
112479	9kg	Pail	60
112475	900kg	Bulk tank	900

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	3,700.00
Energy (Kcal)	900.00
Fat (g)	100.00
Fat (of which saturates)(g)	9.11
Available Carbohydrate (g)	0.00
Carbohydrate (of which sugars)(g)	0.00
Protein (g)	0.00
Fibre (g)	0.00
Salt (g)	0.00

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 15-25°C



SHELF LIFE

180 days



TYPE

Liquid



CATEGORY

Bread, Roll & Morning Goods,
Fats for Fermented Goods



INGREDIENT FEATURES

Palm free, Vegan suitable, Vegetarian



FINISHED PRODUCT

Hamburger Bun, Hot Cross Bun, Soft
Roll, Speciality Bun, Tin Bread



FUNCTION

Improve volume, Reduce recipe cost, Shortening replacement