



## ROLLEX® GOLD

### OVERVIEW

Rollex® Gold is an all purpose, high viscosity, low melt point, emulsified pastry fat.

It has the plasticity and strength to build up the finely laminated structure of a pastry dough.

#### BENEFITS INCLUDE:

- Soft and pliable consistency for rolling.
- Ensures maximum oven lift, volume and yield.
- Produces high volume puff pastry, Danish pastries and croissants, which are light and flakey and have no palate cling.

### USAGE

As required.

### INGREDIENTS

Palm Oil, Palm Stearin, Water, Salt, Acidity Regulator (E330), Emulsifier (E471)

## PACKAGING

Code	Size	Type	Palletisation
166050	10kg	Lined carton	90
166060	960kg	Pallet box	960

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,775.00
Energy (Kcal)	675.00
Fat (g)	75.00
Fat (of which saturates)(g)	42.00
Available Carbohydrate (g)	0.00
Carbohydrate (of which sugars)(g)	0.00
Protein (g)	0.00
Fibre (g)	0.00
Salt (g)	2.50

## 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

180 days



### TYPE

Paste



### CATEGORY

Savoury & Pastry Ingredients,  
Pastry Fat



### INGREDIENT FEATURES

Vegan suitable, Vegetarian,  
Versatile application



### FINISHED PRODUCT

Croissant, Danish



### BRANDS

Rollex®