



## Product Specification

Wednesday, 13 November 2024

Oils, Margarines and Shortenings - Margarines and Shortenings

12/13-J

**Product Name:** PASTRY TWIN ALL VEGETABLE

**Product Code:** 1604

**Description:** A vegetable fat based pastry compound, free from animal and partially hydrogenated fats/oils.

**Function:** For use in pie pastry and flakey pastry products.

**Ingredient Listing:** Vegetable Fat, Water, Salt, Emulsifier (471), Emulsifier (322-**Soy**), Acidity Regulator (500), Antioxidant (307b-**Soy**), Food Acid (330), Colour (160a).

**Packaging:** 1604-60 Blocks 12.5 kg carton 2.

**Shelf Life & Storage:** Cool, dry and dark conditions up to 12 months

<b>Nutrition Information (per 100g):</b>	Energy - kj	2986
	Protein g	0.1
	Fat - Total g	80.7
	Fat - Saturated g	48
	Carbohydrate - Total g	0.1
	Carbohydrate - Sugar g	0.1
	Sodium mg	1300

### **Soya Products**

<b>Typical Analysis:</b>	Free Fatty Acids (%)	0.10
	Peroxide Value (meq/kg)	0.5
	Melting Point (°C)	46-49
	Solid Fat Content at 20 C (%)	50-56
	Moisture (%)	16
	Salt (%)	3.3

**GMO Status:** Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.

**General:** This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.