



## Product Specification

Wednesday, 10 June 2026

Oils, Margarines and Shortenings - Margarines and Shortenings

10/19-G

<b>Product Name:</b>	<b>HI-VOL CAKE MARGARINE</b>	
<b>Product Code:</b>	<b>1582</b>	
<b>Description:</b>	A vegetable oil and edible tallow based shortening.	
<b>Function:</b>	For the production of high volume cakes.	
<b>Usage:</b>	Can be used for creaming and good madeira cake type recipes. May also be used as a base batter for creamy or fudge icings, or to make a 'butter cream' type gateaux cream.	
<b>Ingredient Listing:</b>	Vegetable Oil, Animal Fat, Water, Salt, Emulsifiers (475, 471), Antioxidant (307b- <b>Soy</b> ), Food Acid (330), Acidity Regulator (500), Colour (160a).	
<b>Packaging:</b>	1582-61 Polylined carton 20 kg.	
<b>Shelf Life &amp; Storage:</b>	Cool, dry and dark conditions up to 12 months	
<b>Nutrition Information (per 100g):</b>	Energy - kcal	721
	Energy - kj	3014
	Protein g	0.1
	Fat - Total g	81.4
	Fat - Saturated g	55.8
	Carbohydrate - Total g	0.1
	Carbohydrate - Sugar g	0.1
	Sodium mg	980
	<b>Soy</b>	
<b>GMO Status:</b>	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.	
<b>General:</b>	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.	