

Product Specification

Tuesday, 21 April 2026

Bread and Yeast Compounds - Fresh Keeping Agents and Bread Fats

02/26-K

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| Product Name: | MASTERFAT V |
| Product Code: | 1123 |
| Description: | High viscosity water-in-oil emulsified vegetable fat |
| Function: | Specially prepared fat for use in bread and other yeast goods to improve keeping quality and texture. The consistency is adjusted to cope with seasonal variations. Soft, pliable fat that will easily mix through the dough using conventional or high speed mixers. |
| Usage: | Bread 1-2% Hamburger buns or soft rolls 4-6% Sweet buns 6-10% |
| Ingredient Listing: | Water, Vegetable Oil, Sugar, Emulsifier (475). |
| Packaging: | 1123-60 Cardboard carton 20 kg. |
| Shelf Life & Storage: | Cool, dry and dark conditions up to 12 months |
| Nutrition Information (per 100g): | Energy - kj 1500 Protein g 0 Fat - Total g 40.8 Fat - Saturated g 28.6 Carbohydrate - Total g 1.9 Carbohydrate - Sugar g 1.9 Dietary Fibre g 0 Sodium mg 0 |
| Typical Analysis: | |
| 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. |