



MASTERFAT V

OVERVIEW

High viscosity emulsified vegetable fat for fermented doughs.

USAGE

Bread Dough – 1-2%
Hamburger Buns/ Soft Rolls 4-6%
Sweet Dough – 6-10%

INGREDIENTS

Water, Vegetable Oil, Sugar, Emulsifier (475)

PACKAGING

| Code | Size | Type | Palletisation |
|---------|------|------|---------------|
| 1123-60 | | | |



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

6 Months (180) days



TYPE

Fat



ALLERGENS

Soy



CATEGORY

Bread & Yeast Compounds, Fats & Dough Relaxants



INGREDIENT FEATURES

Halal, Vegetarian