

BakerStruct CreamStruct Cream

Product Code: NS-SH-B4-01

Band: B4 — BakerStruct

High-quality shortening with emulsifier and good creaming properties for fillings, cookies, biscuits, breads and cake decoration creams.

Typical Specifications

SMP	41-43°C
FFA	0.1% Max
Colour	White
Emulsifier	Added
Moisture	0.1% Max
Flavour	Bland
Shelf life	12 Months
Packaging	15 KG Carton

Applications

Bread & rolls • Cakes • Cookies & biscuits • Cream fillings

TEMPORARY REFERENCE DATA

This technical datasheet is generated from the uploaded reference catalogue and mapped to the NutriStruct product name. It is not an approved commercial specification and must be replaced or validated before customer issue.