

BakerStruct BakersStruct Fat

Product Code: NS-SH-B4-06

Band: B4 — BakerStruct

Multipurpose bakery shortening with good creaming properties for cookies, biscuits, breads and cream fillings.

Typical Specifications

SMP	41-45°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.