

multi-purpose shortening

A uniquely blended product that imparts a beef flavour

bank brothers
sustainable ingredients

Package Size: 20kg in a plastic-lined corrugated cardboard box.

Product Description: Multi-Purpose Shortening is a deep-frying fat combining the best features of Hubberts Pure Beef Dripping™ and Fryers Choice®. The fat is only partially deodorized so it retains a mild hint of beef taste and flavour. It is an excellent choice for making fish and chips and other fried foods. Antioxidants and antifoaming agents are added at a low level to prolong the life of the fat in deep fryers.

Quality Assurance: BBSI has in place quality assurance programs that strictly maintain the specifications and wholesomeness of their finished products. BBSI holds license 9HPV4T74 under the Safe Food for Canadians Act (SFCA) and Safe Foods for Canadians Regulations (SFCR) and has a HACCP system to comply with all government regulations and industry best practices ensuring the continued safety of our products. BBSI has obtained certification under an approved Global Food Safety Initiative (GFSI) Standard from the British Retail Consortium (BRC) and the Food Safety Modernization Act (FSMA) Module.

Regulatory Compliance: This product is not considered Kosher, Halal or Organic.



Microbiology: Pure fats are not attacked by microbiological species, since there must be a nutrient-containing aqueous phase in which the organism can grow. The moisture content of this product is below 0.1%, and at this moisture level product will not support any microbial growth.

Handling and Storage: Care must be taken during storage and shipment to avoid damaging the flavor. BBSI recommends during shipping Multi-Purpose Shortening is kept below 90°F (32°C) and above 40°F (5°C). During warehouse or kitchen storage, BBSI recommends Multi-Purpose Shortening is kept between 65°F and 85°F (18°C-29°C). Packaged animal fats will absorb off-flavors if stored near food items with strong odors. Unsaturated fatty acids will oxidize if kept in a warm place over a long period of time.

Country of Origin: Canadian sources from federally inspected meat processing facilities.

Shelf life: One year after packing date. The shelf life will be affected by storage conditions such as temperature, humidity and light. BBSI recommends Multi-Purpose Shortening is stored at 65°F-85°F (18°C-29°C) and away from heat sources such as griddles and deep fryers.

Ingredients: Beef tallow with BHT, citric acid added as an antioxidant and dimethylpolysiloxane added as an antifoaming agent.

Physical/Chemical Analyses: Free Fatty Acid (FFA) = 0.25% max; Qualitative Moisture = Negative;
Peroxide Value (PV) = 1.0 meq/kg max; Solid Fat Index = N/A;
Lovibond Color Yellow/Red = 15/1.5; Melting Point = N/A
Iodine Value = 40-52;



Store at /
Entreposer à
18°C - 29°C
65°F - 85°F



Nutrition Facts Valeur nutritive

Per 10 g
pour 10 g

Calories 90

	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 10 g	13 %
Saturated / saturés 5 g	
+ Trans / trans 0.5 g	27 %

Carbohydrate / Glucides 0 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %

Protein / Protéines 0 g

Cholesterol / Cholestérol 10 mg

Sodium 0 mg 0 %

Potassium 0 mg 0 %

Calcium 0 mg 0 %

Iron / Fer 0 mg 0 %

*5% or less is a little, 15% or more is a lot
*5% ou moins c'est peu, 15% ou plus c'est beaucoup



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