



palm

A solid shortening for frying and baking

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

Product Description: Transition® Palm Shortening is a clean label vegetable oil bakery shortening manufactured from palm oil and fractions of palm oil. Palm Oil contains a level of saturated fat similar to animal fats, so it crystallizes readily at room temperature to a solid shortening. This vated shortening creams easily with baking ingredients making it suitable for the use in cookies, cakes, fillings and dairy substitutes. Transition Palm Shortening also works effectively in deep-frying applications.

Quality Assurance: Transition Palm Shortening is an all-vegetable shortening made from palm and modified palm oil. It is a useful substitute for lard in baking applications since it has a similar ratio of saturated fatty acids to unsaturated fatty acids. It is solid at room temperature and will blend with flour for making pie shells and other baked goods. This is a clean label product without added antioxidants or antifoam agents.

Regulatory Compliance: Kosher and Halal Certified.



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 Transition Palm Shortening is kept below 90°F (32°C) and above 40°F (5°C). During warehouse or kitchen storage, BBSI recommends Transition Palm Shortening is kept between 65°F and 80°F (18°C-27°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: Malaysia or Indonesia and fully refined in Canada.

Shelf life: One year after packing date. The shelf life will be affected by storage conditions such as temperature, humidity and light. BBSI recommends Transition Palm Shortening is stored at 65°F-80°F (18°C-27°C) and away from heat sources such as griddles and deep fryers.

Ingredients: Palm oil, modified palm oil.

Physical/Chemical Analyses: Free Fatty Acid (FFA) = 0.05% max; Qualitative Moisture = Negative; Peroxide Value (PV) = 1.0 meq/kg max; Solid Fat Index = 47-57 @ 10°C, 11-15 @ 26.6°C, 1-6 @ 40°C; Lovibond Color Red = 3.5; Iodine Value = Not Recorded; Melting Point = 35-43°C



Store at /
Entreposer à
18°C - 27°C
65°F - 80°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 g	25 %
Carbohydrate / Glucides 0 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %
Protein / Protéines 0 g	
Cholesterol / Cholestérol 0 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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