



# soy shortening

A solid vegetable shortening



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

**Product Description:** Transition® Soy Shortening is an all-vegetable shortening made from soybean oil specifically useful for baking applications. 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 so labelling can declare "Vegetable Shortening" only.

**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:** 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 Soy Shortening is kept below 90°F (32°C) and above 40°F (5°C). During warehouse or kitchen storage, BBSI recommends Transition Soy 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:** United States of America.

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

**Ingredients:** Interesterified soybean oil.

**Physical/Chemical Analyses:** Free Fatty Acid (FFA) = 0.1% max; Qualitative Moisture = Negative; Peroxide Value (PV) = 1.5 meq/kg max; Solid Fat Index = 26-36@10°C, 8-18 @ 26.6°C, 4-10 @ 40°C; Lovibond Color Yellow/Red = 20/2.0; Iodine Value = N/A; Melting Point = 45.5-51.5°C



Store at /  
Entreposer à  
18°C - 27°C  
65°F - 80°F



Nutrition Facts	
Valeur nutritive	
Per 10 g pour 10 g	
<b>Calories 90</b>	<b>% Daily Value*</b>
<b>Fat / Lipides 10 g</b>	<b>% valeur quotidienne*</b>
Saturated / saturés 4.5 g	13 %
+ Trans / trans 0.3 g	24 %
<b>Carbohydrate / Glucides 0 g</b>	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %
<b>Protein / Protéines 0 g</b>	
<b>Cholesterol / Cholestérol 0 mg</b>	
<b>Sodium 0 mg</b>	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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