

proextra[®] liquid shortening

A creamy fusion of canola and palm oil

bank brothers
sustainable ingredients

Package Size: 16L sealed plastic jug enclosed in a corrugated cardboard box.

Product Description: Proextra[®] Liquid Shortening combines the low saturated fat level of canola with the crystallizing ability of palm oil, enabling its use for both baking and deep-frying. It has a creamy white appearance similar to animal-based shortenings. Antioxidants and antifoam agents are added to improve frying life.

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 Proextra Liquid Shortening is kept below 90°F (32°C) and above 40°F (5°C). During warehouse or kitchen storage, BBSI recommends Proextra Liquid Shortening is kept between 65°C 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: Canola Oil from Canada and Palm Oil from Malaysia or Indonesia, 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 Proextra Liquid Shortening is stored at 65°F-80°F (18°C-27°C) and away from heat sources such as griddles and deep fryers.

Ingredients: Canola oil, palm oil, modified palm oil, BHA, BHT and dimethylpolysiloxane added as an antifoaming agent.

Physical/Chemical Analyses: Free Fatty Acid (FFA) = 0.05% max; Qualitative Moisture = Negative; Peroxide Value (PV) = 1.0 meq/kg max; Solid Fat Index = Not Available; Lovibond Color Red = 1.9; Melting Point = N/A; Iodine Value = Not Recorded



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

16 L

Nutrition Facts Valeur nutritive

Per 10 g pour 10 g	
Calories 90	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 10 g	13 %
Saturated / saturés 1.7 g	
+ Trans / trans 0 g	9 %
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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