



Technical Data Sheet
Product Code - 106268
Cake & Icing Shortening
Made with *Golden Flex* Technology

Benefits and Applications:

- 0g trans-fat per tablespoon (12g)
- A formulated cake and icing shortening made from a unique blend High Oleic Soybean and Cottonseed Oils
- Golden Flex Technology upgrades the crystallization benefits of Flex processing by also incorporating new formulation benefits, delivering outstanding functionality, including:
 - The full functionality of partially hydrogenated oils (PHO), but without any PHO content
 - A creamy buttery type consistency
 - A wider working functional range
 - More consistency cube to cube and lot to lot

Kosher:

Parve

Handling and Storage:

Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Storage temperature not to exceed 75°F.

Shelf Life:

Shelf life 1 year from the date of manufacture

Packaging:

50# cube: 12 per tier; 3 tiers; 36 per pallet (corrugated outer case with a poly liner)
Pallets are stretch wrapped for extra cleanliness and stability during shipment.

Cubic Measurements: (width x length x height)

50# cube: 11.25" x 13.125" x 13.25"; 1956.45 cu. inches; 1.13 cu. ft.

Ingredients: (Regulatory standards allow use of either of the following ingredient statements)

Interesterified (High Oleic Soybean Oil, Soybean Oil), High Oleic Soybean Oil, Hydrogenated Cottonseed Oil, Mono- and Diglycerides

Alternative: High Oleic Soybean Oil, Hydrogenated Soybean Oil, Hydrogenated Cottonseed Oil, Mono- and Diglycerides

Analytical:

Color, Lovibond Red	2.0 Max	SFC@50°F	39.0 – 43.0 (Typical)
Free Fatty Acids, %	0.10 Max	SFC@70°F	28.0 – 32.0 (Typical)
Peroxide Value, meq/kg	1.0 Max	SFC@80°F	23.0 – 27.0 (Typical)
Alpha Monoglycerides, %	1.75 – 2.25	SFC@92°F	16.5 – 20.5 (Typical)
Flavor	Bland	SFC@104°F	10.0 – 14.0 (Typical)
Mettler Dropping Point, °C	52.0 (Typical)		
Trans Fatty Acids, %	2.25 Max		



Nutritional Data Sheet

Product Name: Cake & Icing Shortening
 Product Code: 106268

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat percentage is expressed as triglyceride equivalents and the fatty acid percentages are expressed as free fatty acids. The total on the individual fatty acids may not equal total fat percentage due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Information below provided on a 100 gram basis

Calories	884	
Total Fat	100	g
Saturated Fat	39.5	g
Trans Fat	1.1	g
Polyunsaturated Fat	9.4	g
Monounsaturated Fat	45.7	g
Cholesterol	0	mg
Sodium	0	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	0	mcg RAE
Ash	0	g
Water	0	g

Nutrition Facts	
† servings per container	
Serving size	1 tbsp (12g)
Amount per serving	
Calories	110
<small>% Daily Value</small>	
Total Fat 12g	15%
Saturated Fat 4.5g	23%
Polyunsaturated Fat 1g	
Monounsaturated Fat 5g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

† Servings Per Container:
 About 1890 Per 50 lb

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	No

*As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA).

Gluten-Free**	Yes
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** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.

Version Date: 10/31/2016; Version: 1

This product does not require a Material Safety Data sheet to be in compliance with OSHA regulations. It is a food-grade product which is intended for edible uses. It is not a health, safety or toxic hazard. In addition, it is subject to the Federal Food, Drug and Cosmetic Act. PLEASE NOTE: This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested you evaluate the product on at least a laboratory basis prior to its commercial usage. This specification may be superseded by a later issue. Please consult you sales representative to confirm you have the correct specification.

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