



101407 F1 - Golden Sweetex Z Shortening, 50#

· 0g trans-fat per tablespoon (12g) · Specialty cake, icing and sweet dough solid shortening · Permits ease of handling, excellent volume, flaky and tender eating qualities and excellent keeping qualities. · Recommended as the fold-in fat for Danish pastry doughs



Nutrition Facts

Serving Size 1 Tablespoon
Servings Per Container 1890

Amount Per Serving

Calories 110 **Calories from Fat** 110

% Daily Value*

Total Fat 12 g	18%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Monounsaturated Fat 4.5 g	
Polyunsaturated Fat 1 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Sugars 0 g	
Protein 0 g	

Vitamin A 0 %	•	Vitamin C 0 %
Calcium 0 %	•	Iron 0 %

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

Palm Oil, Mono- And Diglycerides, Artificial Flavor And Beta Carotene (Color)

Product Specifications:

GTIN	00751884912834	Case Net Weight	50.0000 LB
Item UPC	751884912834	Case L,W,H	13.125 IN, 11.250 IN, 13.250 IN
Unit Size	1 / 50LB	Cube	
Shelf Life	360 Days (minimum)	Tie x High	12 x 4
Case Gross Weight	51.5000 LB	Kosher Status	Yes

Preparation and Cooking:

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Serving Suggestions:

1 Tablespoon

Storage Information:

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. Suggested Storage 65-75°F.