



105468 CX - Buckeye Flex Baker's Margarine

· 0g trans-fat per tablespoon (14g) · Recommended for use in cakes, cookies, Breads, Danish roll-in, and pie crusts · Enhanced butter flavor system that carries through the baking process to give products a unique buttery flavor · Flex is a technology that when utilized to manufacture palm based shortenings or margarines results in products which have: o a creamy buttery type consistency o a wider working functional range o more consistency cube to cube and lot to lot



Nutrition Facts

Serving Size 1 Tablespoon
Servings Per Container 1890

Amount Per Serving

Calories 100 **Calories from Fat** 100

% Daily Value*

Total Fat 11 g	17%
Saturated Fat 4 g	20%
Trans Fat 11 g	
Monounsaturated Fat 3 g	
Polyunsaturated Fat 3.5 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 10 % • 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:

Vegetable Oil Blend (Soybean And Palm Oils), Water. Contains 2% Or Less of Salt, Mono- And Diglycerides, Nonfat Dry Milk, Soy Lecithin, Sodium Benzoate As a Preservative, Artificial Flavor, Vitamin a Palmitate, Beta Carotene (Color)

Product Specifications:

GTIN	00751884912612	Case Net Weight	50.0000 LB
Item UPC	751884912612	Case L,W,H	13.125 IN, 11.250 IN, 13.250 IN
Unit Size	1 / 50LB	Cube	
Shelf Life	180 Days (minimum)	Tie x High	20 x 3
Case Gross Weight	51.5000 LB	Kosher Status	Yes

Preparation and Cooking:

· Recommended For Use In Cakes, Cookies, Breads, Danish Roll-In, And Pie Crusts · Enhanced Butter Flavor System That Carries Through the Baking Process To Give Products a Unique Buttery Flavor · Flex is a Technology That When Utilized To Manufacture Palm Based Shortenings Or Margarines Results In Products Which Have: O a Creamy Buttery Type Consistency O a Wider Working Functional Range O More Consistency Cube To Cube And Lot To Lot

Serving Suggestions:

1 Tablespoon

Storage Information:

Care Must Be Taken During Storage And Shipment To Avoid Damaging the Flavor. Margarine, No Matter How Carefully Packaged, Will Pick Up Flavors If Stored Near Items Giving off Strong Odors. Suggested Storage 65-75°F.