

## Technical Data Sheet

# Product Code - 101361

# Flex – Sweetex® Cake & Icing Shortening

2023-03-06; Version: 9

#### **DESCRIPTION:**

- 0g Trans Fat per tablespoon (12g)
- Specifically formulated for decorator type icings and cakes where bland flavor and white color are needed.
- Flex palm is a technology that when utilized to manufacture palm based shortenings results in products which have:
  - > a creamy buttery type consistency
  - > a wider working functional range
  - > more consistency cube to cube and lot to lot

#### **KOSHER:**

Pareve

#### 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. Suggested storage 65-75°F.

#### PACKAGING:

The dimensions below are approximate and may vary depending on manufacturing location.

Packaging SizesCase Size inches (LWH)Cubic FeetTi x Hi50 lb box13.125 x 11.375 x 13.5001.1712 x 3

#### **ANALYTICAL DATA:**

| 2.5 max     |
|-------------|
| 0.08 max    |
| 1.0 max     |
| Bland       |
| 36.5 - 42.5 |
| 2.9 - 3.3   |
| 3.0 max     |
|             |

#### BIOENGINEERING STATUS: Ingredients derived from a bioengineered source.\*

\*This voluntary statement is compliant with the National Bioengineered Food Disclosure Standard and can be used on labels sold at retail. This product does not contain bioengineered substance due to the processing of this product and does not require labeling as a bioengineered food.

**COUNTRY OF ORIGIN: USA** 

**USMCA ORIGIN:** Non-Qualifying **TARIFF CODE:** 1517.90



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## US INGREDIENT LINE AND NUTRITION:

**Ingredients:** Palm oil, Mono and diglycerides, Polysorbate 60.

| NUTRIENT            | PER 100g | UNIT    |
|---------------------|----------|---------|
| Calories            | 884      | kcal    |
| Total Fat           | 100      | g       |
| Saturated Fat       | 47.0     | g       |
| Trans Fat           | 1.7      | g       |
| Polyunsaturated Fat | 8.4      | g       |
| Monounsaturated Fat | 38.4     | 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       |

| Serving size                 | 1 Tbsp (12g)  |
|------------------------------|---------------|
| Amount per serving  Calories | 110           |
|                              | % Daily Valu  |
| Total Fat 12g                | 15%           |
| Saturated Fat 6g             | 30%           |
| Polyunsaturated Fa           | t 1g          |
| Monounsaturated F            | at 4.5g       |
| Sodium 0mg                   | 0%            |
| Total Carbohydrate (         | Og <b>0</b> % |
| Protein 0g                   |               |

† Servings Per Container: About 1890 Per 50 lb

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 is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat 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.

#### **ALLERGENS AND SENSITIVTIES:**

| Mill | Egg | Fish | Crustaceans | Shellfish | Tree Nuts | Wheat | Peanuts | Soybeans | Mustard<br>Seeds | Sesame<br>Seeds | Sulfites<br>≥10ppm |
|------|-----|------|-------------|-----------|-----------|-------|---------|----------|------------------|-----------------|--------------------|
| No   | No  | No   | No          | No        | No        | No    | No      | No       | No               | No              | No                 |

As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA), the 'Food Allergy Safety, Treatment, Education, and Research (FASTER) Act and in the Canadian Food and Drug Regulations (B.01.010.1).

Gluten-Free Yes

As defined in title 21 of the Code of Federal Regulations part 101.91 and in the Canadian Food and Drug Regulations (B.24.018).