



Technical Data Sheet
Product Code - 110010
Nutex[®] High Ratio Liquid Cake Shortening

2023-04-10; Version: 7

DESCRIPTION:

- 0g Trans Fat per tablespoon (14g)
- Permits the use of 10-20% less shortening and 10-20% more liquids in cake formulations
- Produces moister, more tender cakes
- Designed for both batch and continuous process cake production

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. Store all containers in the upright position. Suggested storage 65-85°F.

PACKAGING:

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

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
38 lb pail	12.5 x 12.5 x 15.3125	1.38	12 x 3

ANALYTICAL DATA:

Color, Lovibond Red	2.0 max
Free Fatty Acid, %	0.25 max
Peroxide Value, meq/kg	1.0 max
PGME, %	4.0 – 5.0
Alpha Monoglycerides, %	2.0 – 3.0
Trans Fatty Acids, %	3.5 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: USA

TARIFF CODE: 1517.90

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US INGREDIENT LINE AND NUTRITION:

Ingredients: Soybean oil, Propylene glycol mono- and diesters of fats and fatty acids, Mono- and diglycerides.

NUTRIENT	PER 100g	UNIT
Calories	882	kcal
Total Fat	99.6	g
Saturated Fat	21.9	g
Trans Fat	0.9	g
Polyunsaturated Fat	50.1	g
Monounsaturated Fat	22.4	g
Cholesterol	0	mg
Sodium	0	mg
Total Carbohydrate	0.4	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
Vitamin C	0	mg
Ash	0	g
Water	0	g

Nutrition Facts	
† servings per container	
Serving size 1 tbsp (14g)	
Amount per serving	
Calories 120	
% Daily Value	
Total Fat 14g	18%
Saturated Fat 3g	15%
Polyunsaturated Fat 7g	
Monounsaturated Fat 3g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.	

† Servings Per Container:

About 1231 Per 38 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 SENSITIVITIES:

Milk	Egg	Fish	Crustaceans	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans	Mustard Seeds	Sesame Seeds	Sulfites ≥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
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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).

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