

Technical Data Sheet

Product Code - 106252 Hymo® Soy Flex Cake and Icing Shortening

2019-07-15; Version: 3

DESCRIPTION:

- An Interesterified (IE) shortening
- 0g Trans Fat per tablespoon (12g)
- Bakes moister cakes that stay fresher longer
- Superb emulsifying power produces finished products of high volume and texture
- Excellent for flat or fudge icing
- Flex technology is utilized to manufacture IE based shortenings resulting in products which have:
 - 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:

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. Storage temperature not to exceed 75°F.

SHELF LIFE:

Shelf life 8 months from date of manufacture

PACKAGING:

Packaging Sizes	Case Size inches (LWH)	Cubic Feet	<u>Ti x Hi</u>
50 lb box	13.125 x 11.25 x 13.25	1.13	12 x 3

ANALYTICAL DATA:

Color, Lovibond Red	2.0 max	SFC @ 50°F	27 – 33 (typical)
Free Fatty Acid, %	0.10 max	SFC @ 70°F	23 - 27 (typical)
Peroxide Value, meq/kg	1.5 max	SFC @ 80°F	16-20 (typical)
Flavor	Bland	SFC @ 92°F	12 – 15 (typical)
Mettler Dropping Point, °C	47.5 - 51.5 (typical)	SFC @ 104°F	7 – 10 (typical)
Trans Fatty Acids, %	3.5 max		
Alpha Monoglycerides, %	1.9 - 2.7		

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.

LABELING ORIGIN: USA

NAFTA ORIGIN: USA TARIFF CODE: 1517.90



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Regulatory standards allow use of either of the following ingredient statements:

Ingredients: Interesterified soybean oil, Mono- and diglycerides.

Ingredients: Soybean oil, Hydrogenated soybean oil, Mono- and diglycerides.

NUTRIENT	PER 100g	UNIT
Calories	884	kcal
Total Fat	100	g
Saturated Fat	43.5	g
Trans Fat	1.9	g
Polyunsaturated Fat	34.9	g
Monounsaturated Fat	15.3	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
Vitamin C	0	mg
Ash	0	g
Water	0	g

Nutrition Fa	r
Serving size 1 Tb	sp (12g)
Calories '	<u>110</u>
	% Daily Value
Total Fat 12g	15%
Saturated Fat 5g	25%
Polyunsaturated Fat 4g	
Monounsaturated Fat 2g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
Not a significant source of trans fat, chol- fiber, total sugars, added sugars, vitamin iron, and potassium.	

† 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 acids calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

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

^{**} As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.