

EMULSIFIED CAKE & ICING SHORTENINGS

PRODUCT	FORM	PACK	LABEL INGREDIENT STATEMENT	TYPICAL DATA	APPLICATIONS
MASTER CHEF® CAKE & ICING SHORTENING	Plastic	Cubes Bulk	Partially Hydrogenated Soybean and Cottonseed Oils with Mono-Diglycerides	Color 2.0R Max FFA 0.10% Max IV 74-78 Alpha Mono 2.7-3.3% MDP 115-119F SFI @ 50F 27-32 @ 70F 18-22 @ 80F 17-21 @ 92F 13-16 @ 100F 10-13 @ 104F 9-11	Cakes and Icings
MASTER CHEF® YEAST RAISED DOUGH SHORTENING	Plastic	Cubes	Partially Hydrogenated Soybean and Cottonseed Oils with Mono-Diglycerides	Color 2.0R Max FFA 0.20% Max IV 70-76 Alpha Mono 9-10%	Yeast-Raised Sweet Goods
MASTER CHEF® ICING SHORTENING	Plastic	Cubes Bulk	Partially Hydrogenated Soybean and Cottonseed Oils with Mono-Diglycerides, Polysorbate 60	Color 2.0R Max FFA 0.10% Max IV 74-78 Alpha Mono 2.7-3.3% MDP 115-119F SFI @ 50F 27-32 @ 70F 18-22 @ 80F 17-21 @ 92F 13-16 @ 100F 10-13 @ 104F 9-12	Icings and Cream Fillers
PERFECTION	Plastic	Cubes	Partially Hydrogenated Soybean and Palm Oils with Mono-Diglycerides, Polysorbate 60	Color 1.2R Max FFA 0.10% Max IV 74-78 Alpha Mono 1.7-1.9% MDP 115-119F SFI @ 50F 26-30 @ 70F 19-23 @ 92F 15-18 @ 100F 12-15	Icings and Cream Fillers
PERFECTION-C	Plastic	Cubes	Partially Hydrogenated Soybean and Cottonseed Oils with Mono-Diglycerides, Polysorbate 60	Color 1.2R Max FFA 0.10% Max IV 74-78 Alpha Mono 1.7-1.9% MDP 115-119F SFI @ 50F 25-28 @ 70F 18-22 @ 92F 13-16 @ 100F 10-13	Icings and Cream Fillers
MASTER CHEF® 2000	Plastic	Cubes	Partially Hydrogenated Soybean and Cottonseed Oils with Polyglycerol Esters of Fatty Acids	Color 2.0R Max FFA 0.10% Max IV 70-80 MDP 114-119F SFI @ 50F 28-34 @ 70F 23-27 @ 80F 22-26 @ 92F 15-19 @ 104F 10-14	Icings and Cream Fillers

* Special Order

