

MASTER CHEF® FLUID SHORTENING SYSTEMS

PRODUCT	FORM	PACK	LABEL INGREDIENT STATEMENT	TYPICAL DATA	APPLICATIONS
MASTER CHEF® LIQUID EMULSIFIED SHORTENING	Fluid	Bulk	Partially Hydrogenated Soybean and Cottonseed Oils with Mono-Diglycerides	Color 2.0R Max FFA 0.10% Max IV 72-80 Alpha Mono 3.0-3.5% AOM 100 Hrs. Min MDP 112-118F SFI @ 50F 24-30 @ 70F 16-22 @ 92F 10-16 @104F 6-10	Soft Flour Tortillas
MASTER CHEF® EMULSIFIED BREAD SHORTENING	Fluid	Bulk Drums Totes	Soybean Oil, Partially Hydrogenated Soybean Oil with Mono-Diglycerides	Color 2.0R Max FFA 0.10% Max IV 110-125 Alpha Mono 2.0-2.5%	Continuous and Conventional Bread Making

* Special Order