



Premium

A GOODHOPE COMPANY



P'Short

A premium range of trans-free baking fats that provide good crumb structure and improve volume in breads, pastries and other bakery products. It is also specially formulated for use as frying fats and dough fat to prepare breads, biscuits, pastries and other yeast raised dough to improve the texture and shelf life of the baked products.

The P'Short series are non-lauric fats with high resistance to oxidation and are specially texturised products with low specific weight to impart good plasticity, smooth consistency to facilitate mixing, good leavening and tendering effect in all dough based products. Manufacturers prefer to use P'Short in doughs and batters in order to impart a crisp and crumbly texture to baked products and increase the plasticity or workability of dough.

Applications

- Cream
- Short pastry
- Danish pastry
- Cake and bread
- Croissants
- Puff pastry

Benefits

- Free of trans fatty acid
- Various ranges for specific climatic conditions
- Good oxidation stability
- Excellent functionality across a variety of applications