P'Fat / P'Bake

Premium hydrogenated products exhibiting high stability and long shelf life that can be used in manufacture of margarines and many other bakery products.

The P'Fat/ P'Bake series are non-lauric, hydrogenated palm fractions with a good crystallization behaviour. As it is hydrogenated, it exhibits higher stability and longer shelf life. It is excellent as a high stability fat for the bakery industry for a variety of applications.

Benefits
- High stability
- Longer shelf life
- Good oxidation stability

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

Packing: 20kg/ 25kg cartons with PE liners.