



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

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



Premium
A GOODHOPE COMPANY

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