

# SansTrans™ Cakemix

No Trans, Non-hydrogenated Cake Shortening



## Product Data Sheet

### Product Description:

SansTrans Cakemix is a bakery shortening based on palm oil. It is non-hydrogenated and no trans fatty acids are produced during its manufacture. SansTrans shortenings are naturally saturated and the solid fat crystallizes readily in the ideal form, beta-prime.

The user is advised to fully evaluate the functionality and shelf life of the shortening in their intended finished product at their own facilities, as performance may be affected by varying formulations and process conditions.

### Ingredient Statement:

Palm oil with propylene glycol mono diesters of fats and fatty acids, mono and diglycerides and lecithin. Kosher. (US)

Modified palm oil, with propylene glycol mono diesters of fats and fatty acids, mono and diglycerides and lecithin. Kosher. (Canada)

### Typical Data:

|                             |                  |
|-----------------------------|------------------|
| Color (5 1/4")              | ..... .6R max    |
| Alpha-Monoglyceride Content | ..... .5.5-6.1%  |
| Capillary Melting Point     | ..... 40C/104F   |
| Content                     | ..... .5.5-6.1%  |
| PGME (GLC)                  | ..... .7.9-8.5%  |
| FFA (% as oleic)            | ..... .0.50% max |