



**Technical Data Sheet**  
 Product Code - 106275  
 Emulsified Icing Shortening  
 Made with *Golden Flex* Technology

01/02/2018; Version: 7

**DESCRIPTION:**

- A formulated icing shortening made from a unique blend High Oleic Soybean and Cottonseed Oils
- Golden Flex Technology upgrades the crystallization benefits of Flex processing by also incorporating new formulation benefits, delivering outstanding functionality, including:
  - The full functionality of partially hydrogenated oils (PHO), but without any PHO content
  - A creamy buttery type consistency
  - A wider working functional range
  - More consistency cube to cube and lot to lot

**KOSHER:**

Pareve

**HANDLING AND STORAGE:**

Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Storage temperature not to exceed 75°F.

**SHELF LIFE:**

Shelf life 12 months from date of manufacture

**PACKAGING:**

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
50 lb box	13.125 x 11.25 x 13.25	1.13	12 x 3

**ANALYTICAL DATA:**

Color, Lovibond Red	2.0 max	SFC @ 50°F	39.0 – 43.0 (typical)
Free Fatty Acid, %	0.10 max	SFC @ 70°F	28.0 – 32.0 (typical)
Peroxide Value, meq/kg	1.0 max	SFC @ 80°F	23.0 – 27.0 (typical)
Flavor	Bland	SFC @ 92°F	16.5 – 20.5 (typical)
Mettler Dropping Point, °C	52.0 (typical)	SFC @ 104°F	10.0 – 14.0 (typical)
Trans Fatty Acids, %	2.25 max		
Alpha Monoglycerides, %	1.75 – 2.25		

**GENETIC ENGINEERING STATUS:** Contains ingredients derived from genetically engineered seed.

**LABELING ORIGIN:** USA

**NAFTA ORIGIN:** USA

**TARIFF CODE:** 1517.90

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**Regulatory standards allow use of either of the following ingredient statements:**

**Ingredients:** Interesterified (High oleic soybean oil, Soybean oil), High oleic soybean oil, Hydrogenated cottonseed oil, Mono- and diglycerides, Polysorbate 60.

**Ingredients:** High oleic soybean oil, Hydrogenated soybean oil, Hydrogenated cottonseed oil, Mono and diglycerides, Polysorbate 60.

NUTRIENT	PER 100g	UNIT
Calories	884	kcal
Total Fat	100	g
Saturated Fat	39.5	g
Trans Fat	1.1	g
Polyunsaturated Fat	9.4	g
Monounsaturated Fat	45.7	g
Cholesterol	0	mg
Sodium	0	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	0	mcg RAE
Vitamin C	0	mg
Ash	0	g
Water	0	g

<b>Nutrition Facts</b>	
† servings per container	
<b>Serving size</b>	<b>1 tbsp (12g)</b>
Amount per serving	
<b>Calories</b>	<b>110</b>
% Daily Value	
<b>Total Fat</b> 12g	<b>15%</b>
Saturated Fat 4.5g	<b>23%</b>
Polyunsaturated Fat 1g	
Monounsaturated Fat 5g	
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
<b>Protein</b> 0g	
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

† Servings Per Container:

About 1890 Per 50 lb

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	No

\*As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA).

<b>Gluten-Free**</b>	Yes
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\*\* As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.

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