



MOI International (Australia) Pty Ltd

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BACO

BAKERY COMPOUND

Specification (at time of shipment)

Parameter	Specification
Free Fatty Acid (%)	0.20 max
Iodine Value (WIJS Method)	47 - 50
Peroxide Value (Meq/kg)	5.0 max
Slip Melting Point (°C)	42 - 44
Colour	Whitish
Taste / Flavour	Bland
Texture	Smooth
Moisture & Impurities	47.0% max

Solid Fat Content Profile (%)

N20	31 min
N25	20 min
N30	13 min
N35	15 max
N40	10 max

Nutrition Information

Serving per 100g	
Energy	1890kJ / 450 Cal
Protein	0g
Total Fat	50g
Saturated	26.8g
Monounsaturated	18.7g
Polyunsaturated	4.5g
Trans	Less than 1.0g
Cholesterol	0mg
Carbohydrate	0g
Sugar	1g
Sodium	0mg
Others	0g

* All values are averages

Ingredients: Vegetable Oils, Water, White Sugar, Emulsifier (471, 476), Antioxidant (306 Soy Derived), Preservative (202)

Packaging: 15kg net PE lined carton

Allergen Status: Antioxidant 306 derived from soya bean.

Recommended Use: All Yeast raised doughs, low fat pie base

Shelf Life: 14 months when stored in original packaging at ambient temperature

GMO Status: This product is exempt from labeling according to ANZ Food Standards Code Standard 1.5.2