

Solid at room temperature, shortening is used in a baked product to reduce the development of gluten, giving specific foods stuff a crisp and crumbly texture. While margarine contains water, salt, flavour and emulsifier, shortening is 100% fat with a bland taste. It is suitable for a wide range of bakery applications and usually used by professional bakers, industrial bakers, hotels, restaurants and cafés. As for households and small scale industries, margarine might be the better alternative.



## VITAS CREAM SHORTENING

Vitas Cream Shortening is a high quality shortening with added emulsifier to ensure good creaming properties. It has a range of melting points that is suitable for various bakery applications. Vitas Cream Shortening is suitable for cream fillings, cookies, biscuits, breads and cream for cake decorations. It is also trans fat-free and well-suited for industrial use.

### PARAMETER AND SPECIFICATIONS

- SMP: 41 – 43°C
- FFA: 0.1% Max
- Colour: White
- Emulsifier: Added
- Moisture: 0.1% Max
- Flavour: Bland
- Shelf Life: 12 Months
- Packaging: 15 KG (Carton)



## VITAS SUPREME SHORTENING

Vitas Supreme Shortening is a tasteful and high quality shortening. It is vibrant and gives the best cream texture. It has zero trans fat and overall, it has good creaming properties. Vitas Supreme Shortening is suitable for cream filling, biscuit, white bread and cream decoration among others.

### PARAMETER AND SPECIFICATIONS

- SMP: 41 – 43°C
- FFA: 0.1% Max
- Colour: White
- Emulsifier: Added
- Moisture: 0.1% Max
- Flavour: Bland
- Shelf Life: 12 Months
- Packaging: 15 KG (Carton)



## VITAS GOLD WHIPPING FAT

Vitas Gold Whipping Fat is a premium quality cream shortening. It is trans fat-free, provides stable cream texture and gives an excellent mouthfeel. Vitas Gold Whipping Fat is white and glossy with a pleasant aroma. It is a good choice for whipped cream, ice-cream, cream topping and cream filling.

### PARAMETER AND SPECIFICATIONS

- SMP: 36 – 39°C
- FFA: 0.1% Max
- Colour: White
- Emulsifier: Added
- Moisture: 0.1% Max
- Flavour: Milk
- Shelf Life: 12 Months
- Packaging: 16 KG (Pail)





### VITAS GOLD CREAM SHORTENING

Vitas Gold Cream Shortening is a general purpose vegetable fat. It has a good and clean taste, ideal for general food preparations.



#### PARAMETER AND SPECIFICATIONS

- SMP: 32 – 34°C
- FFA: 0.1% Max
- Colour: White
- Emulsifier: Not Added
- Moisture: 0.1% Max
- Flavour: Bland
- Shelf Life: 12 Months
- Packaging: 20 KG (Carton)



### MEDALIA SHORTENING

Medalia Shortening is a multipurpose shortening. It is trans fat-free and has good creaming properties. Medalia Shortening is a good choice for home and industrial bakers. It is suitable for cream fillings, biscuits, white breads, butter cream. Medalia Shortening is also competitive in pricing.



#### PARAMETER AND SPECIFICATIONS

- SMP: 44 – 48°C
- FFA: 0.1% Max
- Colour: White
- Emulsifier: Added
- Moisture: 0.1% Max
- Flavour: Bland
- Shelf Life: 12 Months
- Packaging: 15 KG (Carton)



### MEDALIA BAKERS FAT

Medalia Bakers Fat is a trans fat-free multipurpose shortening that is suitable for a wide range of bakery applications. With its good creaming properties, Medalia Bakers Fat is suitable for cookies, biscuits, breads and cream fillings among others.



#### PARAMETER AND SPECIFICATIONS

- SMP: 41 – 45°C
- FFA: 0.1% Max
- Colour: White
- Emulsifier: Added
- Moisture: 0.1% Max
- Flavour: Bland
- Shelf Life: 12 Months
- Packaging: 15 KG (Carton)



### BAKERIA SHORTENING

Bakeria Shortening is a multipurpose shortening with a bland flavour. It is trans fat-free and suitable for various bakery applications including cream filling, cookies, biscuits and breads. Bakeria Shortening is also competitive in pricing.

#### PARAMETER AND SPECIFICATIONS

- SMP: 36 – 42°C
- FFA: 0.1% Max
- Colour: White
- Moisture: 0.1% Max
- Flavour: Bland
- Shelf Life: 12 Months
- Packaging: 15 KG (Carton)



### VITAS MINYAK SAMIN (VEGETABLE GHEE)

Vitas Minyak Samin is vegetable fat with a buttery flavour that guarantees tasty and umami-flavoured dishes. It is suitable for sautéing and cooking Indonesian food such as Soto Betawi, Sop Kambing, Martabak Telur, and Nasi Kebuli among others. It is also trans fat-free and contains essential fatty acids such as Omega 9, Omega 6 and Omega 3.



#### PARAMETER AND SPECIFICATIONS

- SMP: 38 – 41°C
- FFA: 0.2% Max
- Colour: Yellow
- Moisture: 0.1% Max
- Flavour: Butter
- Shelf life: 12 Months
- Packaging: 200g Sachet



### BAKERIA PAN RELEASE AGENT

Bakeria Pan Release Agent is a trans fat-free, non-sticky and economical baking pan release suitable for industrial bakeries. It is easy to use and is a suitable pan release for breads and cakes.



#### PARAMETER AND SPECIFICATIONS

- Colour: White
- Emulsifier: Added
- Texture: Viscous Liquid
- Shelf life: 12 Months
- Packaging: 16.3 KG (Jerrycan)