



Technical Data Sheet

Product Code - 101650

50# Primex Z All-Purpose Shortening

Benefits and Applications:

- Designed specifically for applications where bland flavor and light color
- Excellent creaming properties
- Excellent donut frying capabilities
- 0 grams of trans fat per tablespoon (12g)

Kosher:

Parve

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. Suggested storage 65-75°F.

Shelf Life:

Shelf life 1 year from date of manufacture

Packaging:

50# cube: 12 per tier; 4 tiers; 48 per pallet (corrugated outer case with a poly liner)
Pallets are stretch wrapped for extra cleanliness and extra stability during shipment.

Cubic Measurements: (width x length x height)

50# cube: 11.25" x 13.125" x 13.25"; 1912.97 cu. inches; 1.11 cu. ft.

Ingredients:

Palm Oil, Hydrogenated Soybean Oil

Allergens:

None

Analytical:

| | |
|---------------------------|-------------|
| Color, Lovibond Red | 1.5 Max |
| Free Fatty Acids, % | 0.07 Max |
| Peroxide Value, meq/kg | 1.0 Max |
| Mettler Dropping Point °C | 42.2 - 44.4 |
| Trans Fatty Acids, % | 2.25 Max |



Nutritional Data Sheet

100gram

Product Name: 50# Primex Z All-Purpose Shortening
Product Code: 101650

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 percentage is expressed as triglyceride equivalents and the fatty acid percentages are expressed as free fatty acids. The total on the individual fatty acids may not equal total fat percentage 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.

Information below provided on a 100 gram basis

| | |
|-------------------------|--------|
| ➤ Calories: | 884 |
| ➤ Protein: | 0 g |
| ➤ Total Carbohydrates: | 0 g |
| ➤ Sodium: | 0 mg |
| ➤ Vitamin A: | 0 IU |
| ➤ Cholesterol: | 0 mg |
| ➤ Fat: | 100 g |
| ➤ Saturated: | 50.3 g |
| ➤ Trans Fatty Acids: | 1.9 g |
| ➤ cis-Monounsaturated: | 36.1 g |
| ➤ cis-Polyunsaturated : | 7.3 g |

| Nutrition Facts | |
|--|------------------------------|
| Serving Size 1 Tablespoon (12g) | |
| Servings Per Container varies | |
| Amount Per Serving | |
| Calories 110 | Calories from Fat 110 |
| % Daily Value* | |
| Total Fat 12g | 18% |
| Saturated Fat 6g | 30% |
| Trans Fat 0g | |
| Polyunsaturated Fat 1g | |
| Monounsaturated Fat 4.5g | |
| Cholesterol 0mg | 0% |
| Sodium 0mg | 0% |
| Total Carbohydrate 0g | 0% |
| Protein 0g | |
| Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, calcium, and iron | |
| * Percent Daily Values are based on a 2,000 calorie diet. | |

Version Date: 02/21/2014; Version: 2

This product does not require a Material Safety Data sheet to be in compliance with OSHA regulations. It is a food-grade product which is intended for edible uses. It is not a health, safety or toxic hazard. In addition, it is subject to the Federal Food, Drug and Cosmetic Act. PLEASE NOTE: This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested you evaluate the product on at least a laboratory basis prior to its commercial usage. This specification may be superseded by a later issue. Please consult you sales representative to confirm you have the correct specification.

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Typical Fatty Acid Composition for Primex, 101650

| Fatty Acid | % | Typical Value |
|-------------|---|---------------|
| C6:0 | % | 0.0 |
| C8:0 | % | 0.0 |
| C10:0 | % | 0.0 |
| C12:0 | % | 0.4 |
| C14:0 | % | 1.1 |
| C14:1 | % | 0.0 |
| C15:0 | % | 0.0 |
| C15:1 | % | 0.0 |
| C16:0 | % | 42.2 |
| C16:1 | % | 0.0 |
| C17:0 | % | 0.0 |
| C17:1 | % | 0.0 |
| C18:0 | % | 7.10 |
| C18:1 Trans | % | 0.40 |
| C18:1 | % | 37.8 |
| C18:2 Trans | % | 0.2 |
| C18:2 | % | 10.0 |
| C18:3 Trans | % | 0.1 |
| C18:3 | % | 0.3 |
| C20:0 | % | 0.4 |
| C20:1 | % | |
| C22:0 | % | |
| C22:1 | % | |
| C24:0 | % | |
| Other | % | |
| Total | % | 100.0 |
| SAFA | % | 51.2 |
| cis-PUFA | % | 10.3 |
| cis-MONO | % | 37.8 |
| Total TFA | % | 0.7 |