



## Technical Data Sheet

Product Code - 106252

### Hymo<sup>®</sup> Soy Flex Cake and Icing Shortening

2023-03-16; Version: 6

#### DESCRIPTION:

- An Interesterified (IE) shortening
- 0g Trans Fat per tablespoon (12g)
- Bakes moister cakes that stay fresher longer
- Superb emulsifying power produces finished products of high volume and texture
- Excellent for flat or fudge icing
- Flex technology is utilized to manufacture IE based shortenings resulting in products which have:
  - 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. Store all containers in the upright position. Storage temperature not to exceed 75°F.

#### PACKAGING:

The dimensions below are approximate and may vary depending on manufacturing location.

<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 11.375 x 13.500	1.17	12 x 3

#### ANALYTICAL DATA:

Color, Lovibond Red	2.0 max	SFC @ 50°F	27 – 33 (typical)
Free Fatty Acid, %	0.10 max	SFC @ 70°F	23 – 27 (typical)
Peroxide Value, meq/kg	1.5 max	SFC @ 80°F	16 – 20 (typical)
Flavor	Bland	SFC @ 92°F	12 – 15 (typical)
Mettler Dropping Point, °C	47.5 – 51.5 (typical)	SFC @ 104°F	7 – 10 (typical)
Trans Fatty Acids, %	3.5 max		
Alpha Monoglycerides, %	1.9 – 2.7		

#### BIOENGINEERING STATUS: Ingredients derived from a bioengineered source.\*

\*This voluntary statement is compliant with the National Bioengineered Food Disclosure Standard and can be used on labels sold at retail. This product does not contain bioengineered substance due to the processing of this product and does not require labeling as a bioengineered food.

#### COUNTRY OF ORIGIN: USA

#### USMCA ORIGIN: USA

TARIFF CODE: 1517.90

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**US INGREDIENT LINE AND NUTRITION:**

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

**Ingredients:** Interesterified soybean oil, Mono- and diglycerides.

**Ingredients:** Soybean oil, Hydrogenated soybean oil, Mono- and diglycerides.

NUTRIENT	PER 100g	UNIT
Calories	884	kcal
Total Fat	100	g
Saturated Fat	43.5	g
Trans Fat	1.9	g
Polyunsaturated Fat	34.9	g
Monounsaturated Fat	15.3	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

Nutrition Facts	
† servings per container	
Serving size 1 Tbsp (12g)	
Amount per serving	
<b>Calories 110</b>	
% Daily Value	
Total Fat 12g	15%
Saturated Fat 5g	25%
Polyunsaturated Fat 4g	
Monounsaturated Fat 2g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.	

† 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.

**ALLERGENS AND SENSITIVITIES:**

Milk	Egg	Fish	Crustaceans	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans	Mustard Seeds	Sesame Seeds	Sulfites ≥10ppm
No	No	No	No	No	No	No	No	No	No	No	No

As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA), the 'Food Allergy Safety, Treatment, Education, and Research (FASTER) Act and in the Canadian Food and Drug Regulations (B.01.010.1).

Gluten-Free	Yes
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As defined in title 21 of the Code of Federal Regulations part 101.91 and in the Canadian Food and Drug Regulations (B.24.018).

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