

# Fleming Howden

Bake with the best

Wholesale • BI Technology • Manufacturing • Logistics



## Fats

Product Code	Product Name	Pack Size	Product Description
FAT450-125	Fleming Howden Crown Shortening MB	12.5	Our standard shortening, used in the production of biscuits with a 'snap' due to its oil content
FAT460-125	Fleming Howden Crown Pastry Margarine MB	12.5	Made using the traditional drum method, great for lamination. Used in the production of a number of pastry applications
FAT640-125	Fleming Howden Crown Cake Margarine MB	12.5	Our standard cake margarine that is extremely versatile, is used in the production of cakes, icings, pies and as a binder to mycoproteins for the plant-based market
FAT650-125	Fleming Howden Crown Shortening SG	12.5	Made with 100% oil shortening is popular amongst manufacturers of shortbread and pastry shells
FAT680-125	Fleming Howden Crown Pastry Margarine SG	12.5	Made using the traditional drum method, great for lamination. Used in the production of a number of pastry applications
FAT110-125	Sovereign Pastry Margarine MB	12.5	Made using the traditional drum method, great for lamination. Used in the production of a number of pastry applications
FAT160-125	Sovereign Shortening SG	12.5	Made with 100% oil shortening is popular amongst manufacturers of shortbread and pastry shells
FAT960-125*	Sovereign Cake Margarine MB	12.5	Created to be a butter replacer, the sovereign cake is butter-like and creamy. Perfect in the production of sponges and cakes
FAT270-125	Marvello Clean Label (EFR) MB	12.5	Performance of Marvello, with no E numbers, no artificial colours and natural flavour
FAT290-125	Marvello Cake Margarine (HXH) MB	12.5	Superior butter like flavour with outstanding baked and creaming performance
FAT300-M52	Roleasy Gold Pastry Margarine	10	A quality pastry margarine, used for products to be eaten cold i.e danish pastries
FAT430-125*	Cardex E Clean Label MB	12.5	A cake margarine with no salt or emulsifier. Often used in the production of muffins or for the manufacturing of pie shells
FAT140-125	Coronet HR Shortening MB	12.5	A shortening with emulsifier, popular in the production of icings.
FAT590-125	Special Waverley Short MB	12.5	A shortening with emulsifier, popular in the production of icings
PTS360-M52	Puratos Mimetic 32 SG	10	High Quality Lamination Fat with fermented flour. Free from hydrogenated fat

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## Oils & Release Agents

Product Code	Product Name	Pack Size	Product Description
OIL150-L20	Fleming Howden Vegetable Oil (Soya)	20	100% vegetable oil, soya based
OIL210-L01*	Fleming Howden Rapeseed Oil	1000	100% vegetable oil, rapeseed based
OIL250-L20	Fleming Howden Rapeseed Oil	20	100% vegetable oil, rapeseed based
FAT240-125	Palmax Palm Fat/Palm Oil SG	12.5	Sustainable palm fat used for frying
OIL300-L15	Frytol (GXB) MB	15	Long life frying oil
BKL440-L12	Dovidol	12	A dough divider oil made from vegetable oils for the greasing of dough dividers, bowls, chutes and hoppers
GRE140-225	Zee Carlo Release Agent	22.5	A greasing agent for sponge and bread tins
GRE150-L15	Ze Carlex NHVO Release Agent	15	A release agent, based on vegetable oil
GRE170-K66	Zeeland Carlex Spray Aerosol	3.6	A release agent, based on vegetable oil in a spray
PTS107-K60	Spraylix GR Agent	36	Spray tin release for bread and cakes
PTS140-L10	Puralix Greasing Agent	10	A cake tin emulsion

\*Order Only