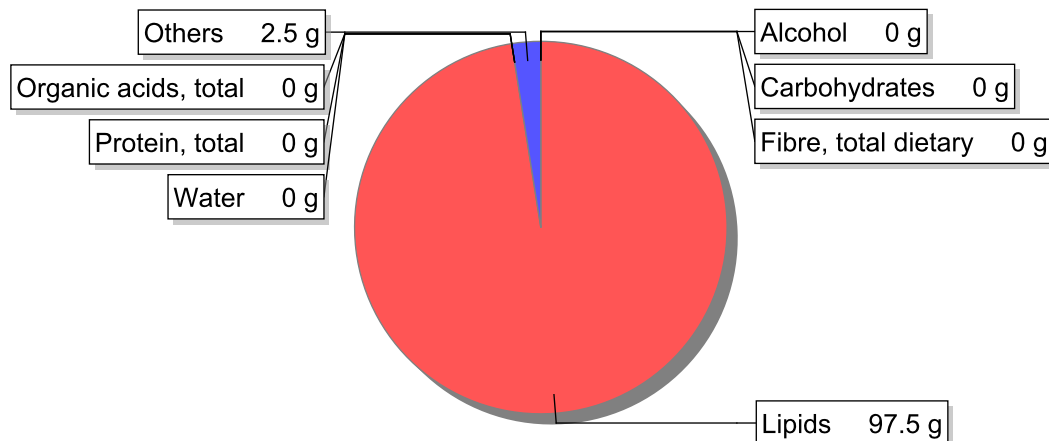


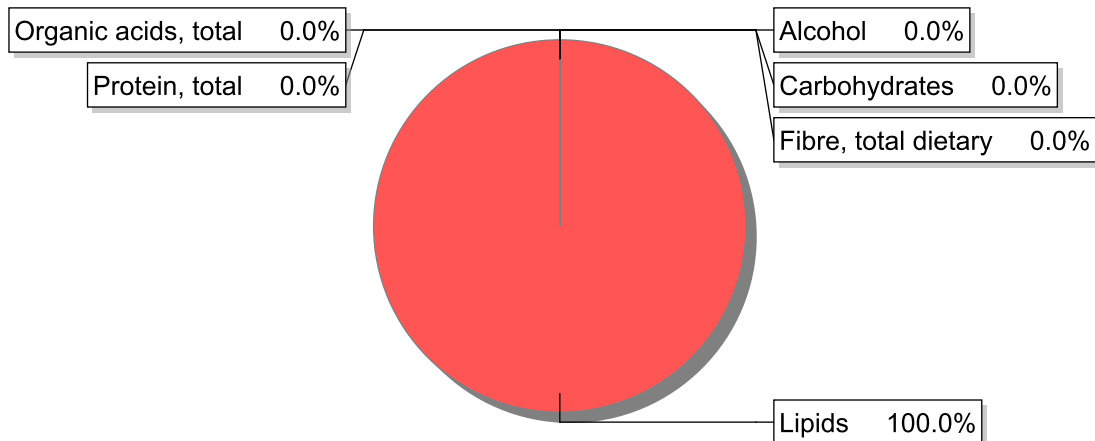
Food

Name: Shortening, for pastry
Group: Olive oil, oils and fats
Subgroup: Fats
Edible Part: 100%
Code: IS396
FoodEX2 Code: A039G

Composition [g/100g]



Energy



Nutritive content per 100g edible portion

Name	Value	Unit	Source(s)
Energy value			
energy kcal, total metabolisable	878	kcal	
energy kJ, total metabolisable	3610	kJ	
Macro nutrients			
Lipids		g	
fatty acids, total saturated	86.9	g	
fatty acids, total monounsaturated	1.6	g	
fatty acids, total polyunsaturated	0.7	g	
fatty acid 18:2 n-6 cis,cis	0.7	g	

Name	Value	Unit	Source(s)
fatty acids, total trans	0.1	g	
Carbohydrates		g	
sugars, total	0	g	
sucrose	0	g	
lactose	0	g	
oligosaccharides, available	0	g	
starch, total	0	g	
salt	0	g	
fibre, total dietary	0	g	
protein, total	0	g	
alcohol	0	g	
water	0	g	
organic acids, total	0	g	
cholesterol	0	mg	
Vitamins			
vitamin A; retinol equiv from retinol and carotenoid activities	0	µg	
carotene, total (vitamin A precursors)	0	µg	
vitamin D	0	µg	
alpha-tocopherol	0	mg	
thiamin	0	mg	
riboflavin	0	mg	
niacin, preformed	0	mg	
niacin equivalents, total	0	mg	
niacin equivalents from tryptophan	0	mg	
vitamin B-6, total	0	mg	
vitamin B-12	0	µg	
vitamin C	0	mg	
folate, total	0	µg	
Minerals			
ash	0	g	
sodium	0	mg	57
potassium	0	mg	57
calcium	0	mg	57
phosphorus	0	mg	57
magnesium	0	mg	57
iron, total	0	mg	57
zinc	0	mg	57

Legend

Code	Name
g	gram
kJ	kilojoule
kcal	kilocalorie
mg	milligram
µg	microgram

References

Id	Reference
57	PIABAD (1993) Programa do Instituto de Alimentação Becel para análise de dietas: programa profissional para computadores pessoais. Lisboa: IAB