

PRODUCT SPECIFICATION

PRODUCT DESCRIPTION:

Lauric based fraction of harden white vegetable fat with bland odor and flavor. It provides excellent mouth feel characteristics at the best value.

INGREDIENTS:

RBD Hydrogenated Palm Kernel Stearin, Vegetable Emulsifier (E492, E322)

PACKING:

Carton box 20 kg with single PE liner

STORAGE AND SHELF LIFE:

Best to be used within 12 months from manufacturing date provided it is stored in the original unopened packaging in a cool, dry and odor free area at ambient temperature below 28°C. It should be tightly sealed or use it completely once the plastic liner is exposed

TYPICAL PHYSICOCHEMICAL PROPERTIES

Slip Melting Point (°C)	33.5 – 35.5	(AOCS Cc 3 – 25)
Iodine Value (cg I ₂ /g)	1.0 max	(AOCS Cd 1d – 92)
Free Fatty Acid (% as Lauric – at filling)	0.1 max	(AOCS Ca 5a – 40)
Moisture (%)	0.1 max	(AOCS Ca 2b – 38)
Peroxide Value (meq/kg – at filling)	1.0 max	(AOCS Cd 8b – 90)
Color (R)	1.0 max	(Lovibond 5¼")
Solid Fat Content		(IUPAC 2.150)
10°C	96 min	
20°C	95 min	
25°C	88 min	
30°C	48 min	
35°C	3 max	

CERTIFICATION

Halal, ISO 9001:2015, and FSSC 22000

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