

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 lauric oil, sunflower lecithin (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)	36 – 39	(AOCS Cc 3 – 25)
Free Fatty Acid (% as Lauric)	0.1 max	(AOCS Ca 5a – 40)
Moisture (%)	0.1 max	(AOCS Ca 2b – 38)
Color (R)	1.0 max	(Lovibond 5¼")
Solid Fat Content (%)		(AOCS Cd 16b – 93)
20°C	78 – 88	
25°C	54 – 60	
30°C	20 – 28	
35°C	10 max	
40°C	5 max	
Trans Fatty Acid	1 max	(AOCS Ce 1 – 62)

CERTIFICATION

RSPO, Halal, Kosher, ISO 9001:2015, FSCC 22000

Cevizli Mah. Tugayyolu Cad. Ofisim İstanbul Plazaları No:20B /44-45 Kat:8 Maltepe / İSTANBUL

Tel: 0 216 969 21 14 • Faks: 0 216 969 21 15 • E-Mail: arti@artiend.com

www.artiend.com