

CONFECTIONERY FAT «FOR CHOCOLATE PRODUCTS AND CANDIES»

COMPOSITION

Refined deodorized sunflower oil, in partially hydrogenated form, emulsifier E 492, antioxidant (natural / synthetic). Depending on the fatty acid composition, there are several recipes for confectionery fat "For chocolate products and candies".

GENERAL PURPOSE

Confectionery fat «For chocolate products and candies» is used in the manufacture of chocolate products, candy cases, praline fillings for candies and chocolate bars. The fat has excellent organoleptic properties, high hardness, brittleness and pure taste. Allows you to increase the shelf life of semi-finished and finished products.

ORGANOLEPTIC PARAMETERS

Appearance
Taste and odor
Consistency at $(18 \pm 1) ^\circ\text{C}$
Color

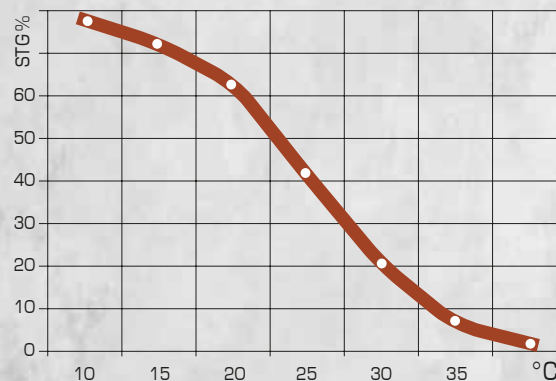
Homogeneous throughout the mass.
Clear, without foreign tastes and smells.
Solid, homogeneous.
From white to light yellow.

PHYSICAL AND CHEMICAL PARAMETERS

Recipe
Mass fraction:
– of fat, %, not less
– of moisture and volatile substances, % not more
Acid value, mg KOH / g, not more
Peroxide value $1/2 \text{ O mol/kg}$ not more
Melting point $^\circ\text{C}$
The content of solid triglycerides, %
at $10 ^\circ\text{C}$
at $20 ^\circ\text{C}$
at $30 ^\circ\text{C}$
at $40 ^\circ\text{C}$
Energy value of 100 g of product, kcal

A	B	C
99,7	99,7	99,7
0,3	0,3	0,3
0,4	0,4	0,4
5,0	5,0	5,0
35-37	35-37	37 - 38
75-85	83-88	70-75
57-62	60-65	40-45
18-23	24-29	18-23
2-0,1	1-3	1-3
897	897	897

MELTING CURVE



PACKING

Confectionery fat «For chocolate products and candies» is packed in boxes made of corrugated cardboard, which have liner bags made of polymer films.

Net weight – 20 kg.

PERIOD OF SHELF LIFE AND STORAGE CONDITIONS

Fat should be stored in warehouses or refrigerators with constant air circulation.

Shelf life (depending on temperature) – **from 12 to 18 months.**