

# VEGETABLE FAT «FOR FRYING»

## COMPOSITION

Refined deodorized palm and sunflower oil, antioxidant (natural / synthetic), E900 defoamer.

## GENERAL PURPOSE

Professional frying fat, with a minimum content of trans isomers, having a balanced composition, high resistance to oxidation during frying. The fat is intended for use in cooking, confectionery, baking, catering, large industrial enterprises and small companies.

## ORGANOLEPTIC PARAMETERS

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

Clear, without foreign tastes and smells.  
From light yellow to yellow.  
Oily, movable. Precipitation is possible (which is not a deficient factor for this fat).

## PHYSICAL AND CHEMICAL PARAMETERS

ecipe

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  $20^\circ \text{C}$ , %

Oxidative stability according to Ransimat, at a temperature of  $120 ^\circ \text{C}$ , hours

Smoking temperature,  $^\circ \text{C}$

EEnergy value of 100 g of product, kcal

	<b>E</b>	<b>B</b>	<b>C</b>
– of fat, %, not less	99,7	99,7	99,7
– of moisture and volatile substances, % not more	0,3	0,3	0,3
Acid value, mg KOH / g, not more	0,4	0,4	0,4
Peroxide value $1/2 \text{ O mol/kg}$ not more	5,0	5,0	5,0
Melting point $^\circ \text{C}$	5–20	5–22	5–14
The content of solid triglycerides at $20^\circ \text{C}$ , %	0,1–3	0,1–10	0,1–4
Oxidative stability according to Ransimat, at a temperature of $120 ^\circ \text{C}$ , hours	7–9	7–9	7–9
Smoking temperature, $^\circ \text{C}$	220–235	220–235	220–235
EEnergy value of 100 g of product, kcal	897	897	897

## PACKING

Vegetable fat «For frying » is packed in boxes made of corrugated cardboard, which have liner bags made of polymer films. Net weight – 20 kg.

Vegetable fat "For frying" can be packed in airtight packaging "bag in box" – non-metallized bags in a corrugated box, net weight 9.0 kg, 13.8 kg, 18 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.**

- Fat does not splash, does not foam, does not smoke at a temperature of  $180 ^\circ \text{C}$ ;
- Fat does not leave an unpleasant taste in the finished product;
- Fat after frying does not crystallize on the surface of the product;
- Allows you to reduce costs and get a better end product;
- Provides more even frying of products in comparison with traditional vegetable oils;
- Gives the finished products an appetizing appearance with a ruddy crust;
- Has a high resistance to oxidation compared to ordinary vegetable oil.

## ADVANTAGES OF USE: