

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

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 20°C , %

Oxidative stability according to Ransimat, at a temperature of 120°C , hours

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

Energy value of 100 g of product, kcal

	E	B	C
Mass fraction:			
- 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°C , %	0,1-3	0,1-10	0,1-4
Oxidative stability according to Ransimat, at a temperature of 120°C , hours	7-9	7-9	7-9
Smoking temperature, $^\circ \text{C}$	220-235	220-235	220-235
Energy 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°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: