

Cooking fat «FOR DEEP FRYING»

COMPOSITION

Refined deodorized sunflower and palm oil, in natural and partially hydrogenated form, antioxidant (natural / synthetic). Depending on the fatty acid composition, there are several recipes for cooking fat "For deep frying".

GENERAL PURPOSE

Cooking fat "For deep frying" has a homogeneous, solid and plastic structure. It is used in the enterprises of oil and fat, confectionery, baking and food industries, as well as for retail trade. Used in the manufacture of buttery pastries, various types of cookies, waffles and gingerbread. Increases the volume and maintains the shape of flour products, reduces the time of preparatory operations and baking. Perfectly aerated.

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

	A	B	C	E
Recipe				
Hardness of fat according to Kaminsky, g/cm	300-350	200-270	160-190	170-220
Mass fraction:				
- of fat, %, not less	99,7	99,7	99,7	99,7
- of moisture and volatile substances, % not more	0,3	0,3	0,3	0,3
Acid value, mg KOH / g, not more	0,4	0,4	0,4	0,4
Peroxide value $1/2\text{O}$ mol/kg not more	5,0	5,0	5,0	5,0
Melting point $^\circ\text{C}$	32-35	32-35	31-34	33-36
The content of solid triglycerides, %				
at 10°C	70-75	55-65	40-45	52-57
at 20°C	40-45	32-36	28-32	29-34
at 30°C	10-15	7-12	5-10	10-14
at 40°C	3-2	1-6	1-2	4-6
Energy value of 100 g of product, kcal	897	897	897	897

PACKING

Culinary fat "For deep frying" 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.**