

CONFECTIONERY FAT «SOLID» and VEGETABLE FAT «SOLID LUX»

COMPOSITION

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

GENERAL PURPOSE

Confectionery fat "Solid" and vegetable fat "Solid Lux" are manufactured in accordance with the requirements of TUU 15.4-00373847-010: 2006. Cooking, confectionery and baking fats. Confectionery fat "Solid" and vegetable fat "Solid Lux" have excellent organoleptic properties. They have a clear taste, characteristic of impersonal fat, a homogeneous firm consistency, without foreign odors. In the molten state, fats are transparent. Used in the manufacture of margarine products. In a mixture with other fats are used in the dairy and confectionery industries to increase the heat resistance of the product.

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.

ФІЗИКО-ХІМІЧНІ ПОКАЗНИКИ

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

Fat «Solid»

A	B
99,7	99,7
0,3	0,3
0,4	0,4
5,0	5,0
41-43	42-43
85-95	85-95
70-75	72-77
40-45	53-58
10-12	15-20
897	897

Fat «Solid Lux»

99,7
0,3
0,4
5,0
44-45
90-95
85-90
65-70
25-30
897

PACKING

Confectionery fat «Solid» and Vegetable fat «Solid Lux» 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

Fats should be stored in warehouses or refrigerators at a temperature from minus $15 ^\circ \text{C}$ to plus $20 ^\circ \text{C}$. Storage of fats together with the products having a sharp specific smell is not allowed. The manufacturer guarantees compliance of fats with the requirements of the current technical conditions in compliance with the requirements of transportation and storage. Depending on the temperature regime, the shelf life of Solid confectionery fat is from 12 to 18 months, Solid Lux confectionery fat is from 18 to 24 months.