

CONFECTIONERY FAT «FOR FILLINGS»

COMPOSITION

Refined deodorized palm and sunflower oil, antioxidant (natural / synthetic). Depending on the melting point and the content of solid triglycerides, there are several types of fat "For fillings".

GENERAL PURPOSE

Confectionery fat "For fillings" is designed to achieve the optimal crystal structure of various fillings. Used in the production of fillings for candies, waffles, waffle tubes, biscuit rolls, cakes, cookies such as "sandwich", soft cream fillings for candies, pasty products (chocolate, milk and nut pastes), as well as for fillings of bakery and puff pastry.

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.
Homogeneous, solid; plastic, movable is allowed.
From white to light yellow.

PHYSICAL AND CHEMICAL PARAMETERS

	C	D	E
Recipe			
Hardness of fat according to Kaminsky, g/cm	99,7	99,7	99,7
Mass fraction:	0,3	0,3	0,3
- of fat, %, not less	0,4	0,4	0,4
- of moisture and volatile substances, % not more	5,0	5,0	5,0
Acid value, mg KOH / g, not more	36-39	25-28	28-36
Peroxide value $1/2 \text{ O mol/kg}$ not more			
Melting point $^\circ\text{C}$	25-35	5-10	2-6
The content of solid triglycerides, %	16-26	2-6	1-3
at 10°C	10-18	1-2	1-2
at 20°C	6-12	0	Maxc 1,5
at 30°C			
at 35°C	max 2%	max 2%	max 2%
Energy value of 100 g of product, kcal	897	897	897

PACKING

Confectionery fat "For fillings" can be packed in boxes made of corrugated cardboard, which have bags-inserts made of polymer films with a net weight of 20 kg or in airtight packaging "bag in box" - with a net weight of 9,0kg, 13,8kg, 18kg.

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.**