

CONFECTIONERY FAT «For fillings–T»

COMPOSITION

Refined deodorized palm and sunflower oil, in natural and partially hydrogenated form, antioxidant (natural / synthetic).

Depending on the fatty acid composition, there are several types of fat "For fillings–T".

GENERAL PURPOSE

Confectionery fat "For fillings–T" is designed to achieve the optimal crystal structure of various fillings. It has a neutral taste, has excellent organoleptic characteristics and high crystallization rate. The manufacturability of the product is achieved by the fact that when processing it does not require special techniques of tempering, always crystallizing into β' -form, so that the fillings have a delicate taste, melt quickly and are characterized by a fine crystalline structure. It is used in the production of fillings for candies, waffles, waffle tubes, sponge rolls, cakes, sandwich cookies. The use of this fat can significantly increase the resistance of fillings to oxidation during storage of finished products.

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

MELTING CURVE

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°C

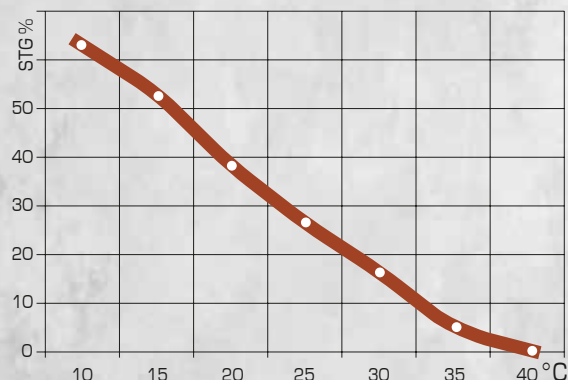
at 20°C

at 30°C

at 40°C

Energy value of 100 g of product, kcal

	A	B	E
			TFA до $\leq 20,0\%$
– 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 $^\circ\text{C}$	34–36	34–37	34–36
The content of solid triglycerides, %			
at 10°C	60–65	70–65	63–68
at 20°C	34–38	36–40	34–40
at 30°C	12–20	12–20	12–20
at 40°C	4–6	6–10	4–6
Energy value of 100 g of product, kcal	897	897	897



PACKING

Confectionery fat «For fillings–T» 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.**