

VEGETABLE FAT «OLIVIA GLAZE LUX»

COMPOSITION

Refined deodorized palm and sunflower oil, in partially hydrogenated form, emulsifier E 492, antioxidant (natural / synthetic).

GENERAL PURPOSE

Vegetable fat "Olivia glaze LUX" – specially designed for the manufacture of confectionery glazes. The use of "Olivia Glaze" guarantees excellent shine and stability to greasy graying. Fat has excellent melting characteristics, no waxy, salty taste in the mouth when used, giving the product high organoleptic properties. Increases the shelf life of semi-finished and 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.
Homogeneous, solid, plastic is allowed.
From white to light yellow.

PHYSICAL AND CHEMICAL PARAMETERS

Mass fraction:	
– of fat, %, not less	99,7
– of moisture and volatile substances, % not more	0,3
Acid value, mg KOH / g, not more	0,4
Peroxide value $1/2 \text{ O mol/kg}$ not more	5,0
Melting point $^\circ \text{C}$	37
The content of solid triglycerides, %	
at $10 ^\circ \text{C}$	90–95
at $20 ^\circ \text{C}$	70–75
at $30 ^\circ \text{C}$	37–42
at $35 ^\circ \text{C}$	1–3
Energy value of 100 g of product, kcal	897

PACKING

Vegetable fat «Universal» 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 18 to 24 months.**