

VEGETABLE FAT CONFECTIONERY SHORTENING»

COMPOSITION

Refined deodorized palm and sunflower oil, in natural and partially hydrogenated form, emulsifier (E471), antioxidant (natural / synthetic). Depending on the fatty acid composition, there is the following line of vegetable fat "Confectionery shortening":

- A, with a content of trans isomers of more than - 20%;
- B, with a content of trans isomers less than - 20%;
- TF, with a content of trans isomers not more than - 1%.

GENERAL PURPOSE

Vegetable fat "Confectionery shortening" is used for baking flour confectionery: sugar, butter cookies, cakes, baked goods, cakes and pastries. High-tech anhydrous product that is superior to margarine in its characteristics. Perfectly distributed in the dough, exhibits high emulsifying and absorbent properties. It has a balanced fat composition. The use of this fat allows you to strengthen the structure of the dough, increase the volume of finished products, reduce their fragility during transportation and, if necessary, reduce baking time. Allows you to increase shelf life.

ORGANOLEPTIC PARAMETERS

Taste and odor
Consistency at (18 ± 1) °C
Color

Clear, without foreign tastes and smells
Plastic, solid, homogeneous.
From white to light yellow. Homogeneous throughout the mass.

PHYSICAL AND CHEMICAL PARAMETERS

Recipe

Mass fraction:

- of fat, %, not less

- of moisture and volatile substances, % not more

Acid value, mg KOH / g, not more

Peroxide value $1/2$ O mol/kg not more

Melting point °C

The content of solid triglycerides, %

at 10 °C

at 20 °C

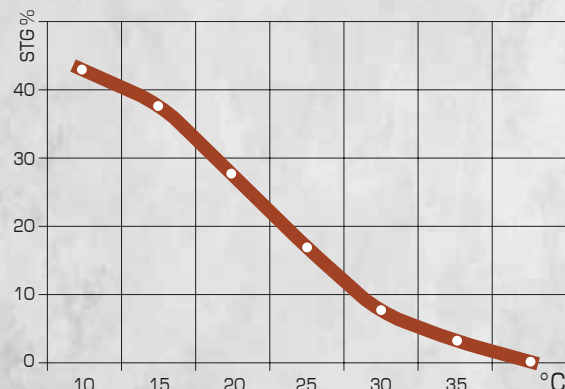
at 30 °C

at 35 °C

Energy value of 100 g of product, kcal

A	B	TF
99,7	99,7	99,7
0,3	0,3	0,3
0,4	0,4	0,4
5,0	5,0	5,0
30-34	33-36	33-36
42-47	45-50	44-54
21-25	22-27	19-25
6-10	8-12	4-7
max 2	2-4	1-3
897	897	897

MELTING CURVE



PACKING

Vegetable fat «Confectionery shortening» 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.**