

# VEGETABLE FAT «UNIVERSAL»

## COMPOSITION

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

## GENERAL PURPOSE

It is designed for frying, for production of flour confectionery, and also for use at production of foodstuff.

## 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 $^\circ\text{C}$	34–36
The content of solid triglycerides, %	
at $10 ^\circ\text{C}$	50–55
at $20 ^\circ\text{C}$	32–34
at $30 ^\circ\text{C}$	5–10
at $40 ^\circ\text{C}$	1–2
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.**