

CONFECTIONERY FAT «FOR WAFFLE AND COOL FILLINGS»

COMPOSITION

Sunflower oil, palm and / or palm kernel refined deodorized, in natural and partially hydrogenated form, antioxidant (natural / synthetic).

Depending on the fatty acid composition, there are several recipes for fat confectionery "For waffle and cool fillings"

GENERAL PURPOSE

Confectionery fat "For waffle and cool fillings" is used in the production of waffle and cool fillings for waffles, waffle tubes, candies with fillings between layers of waffles, biscuit rolls, cakes, cookies type "sandwich". Perfectly stabilizes the air in the filling, which at the same time has a pleasant taste, melts quickly and completely in the mouth. The aerated form does not demand preliminary softening and gives to fillings lightness and additional volume. The use of this fat can reduce the amount of waste when cutting and prevent defects such as separation of the wafer sheet and the shift of the wafer layers. 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.
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 $1/2\text{O}$ mol/kg not more

Melting point $^\circ\text{C}$

The content of solid triglycerides, %

at 10°C

at 20°C

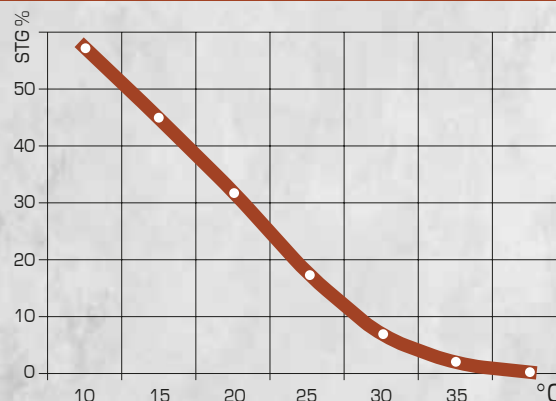
at 30°C

at 40°C

Energy value of 100 g of product, kcal

A	B	E
		TFA $\leq 20,0\%$
99,7	99,7	99,7
0,3	0,3	0,3
0,4	0,4	0,4
5,0	5,0	5,0
35-37	35-37	32-34
75-85	83-88	58-63
57-62	60-65	28-34
18-23	24-29	9-14
2-0,1	1-3	2-4
897	897	897

MELTING CURVE



PACKING

Confectionery fat "For waffle and cool fillings" 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.**