

# CONFECTIONERY FAT «FETTIFIL H1TF-31»

## COMPOSITION

Palm refined deodorized oil, anti-oxidant (E320, E321 or E304, E306).

## GENERAL PURPOSE

Confectionery fat «Fettifil H1TF-31» is completely vegetable, non-lauric fat. It is used for the production of confectionery and chocolate products, sweets and bars corps, praline fillers, waffle filling and cookies like sandwich.

## ORGANOLEPTIC PARAMETERS

Flavor and aroma	Pure, without foreign smells and tastes.
Consistency at (18 ± 1)°C	Homogeneous, firm.
Color	From white to light-yellow.

## PHYSICAL AND CHEMICAL PARAMETERS

Mass fraction of fat, no less than %	99,9
Mass fraction of moisture and volatile substances, %, no more than	0,1
Acid value mg KOH/g, not more	0,2
Peroxide value, $1/2 O$ mmol/kg, no more than	2,0
Melting temperature, °C	30 – 34
Solid triglyceride content, %	
at 10 °C	55 – 60
at 20 °C	34 – 40
at 25 °C	24 – 32
at 30 °C	14 – 21
at 35 °C	Max. 13
Sum of trans-isomers of fatty acids, %	Max. 2

## PACKING

Confectionery fat «Fettifil H1TF-31» shall be packed in corrugated boxes, which have plastic film liner-boxes.

**Net weight – 20 kg.**

## PERIOD OF SHELF LIFE AND STORAGE CONDITIONS

The fat should be stored in warehouses or refrigerators with constant air circulation and relative air humidity – not more than 80%. Do not store the fat in conjunction with products with a strong specific smell.

Shelf life (depending on the temperature mode) – **from 12 to 18 months.**