

CONFECTIONERY FAT «FETTIFIL» H2TF-61

COMPOSITION

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

GENERAL PURPOSE

Confectionery fat «Fettifil» H2TF-61 is completely vegetable, partially lauric fat for filling. It is specially produced for the use in fillings with the high nut-oil content. «Fettifil» H2TF-61 gives excellent stability against hair grayness; it has good organoleptical properties and rapid crystallization. It is recommended for the use in praline with chocolate, based on cocoa oil and their equivalents.

ORGANOLEPTIC PARAMETERS

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

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	37-39
Solid triglyceride content,%	
at 10 °C	58 - 68
at 20 °C	32 - 42
at 25 °C	25 - 35
at 30 °C	15 - 23
at 35 °C	Max. 13
Sum of trans-isomers of fatty acids,%	Max. 2

PACKING

Confectionery fat «Fettifil» H2TF-61 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.**