

CONFECTIONERY FAT «FETTIFIL» S1 TF-41

COMPOSITION

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

GENERAL PURPOSE

Confectionery fat «Fettifil» S1 TF-11 is completely vegetable, non-lauric fat. It is used for the production of soft creamy fillings for sweets, paste-like products (chocolate, milk and nut-butter), and also for fillings of bakery and puff pastry products.

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	30 - 34
Solid triglyceride content, %	
at 10 °C	20-30
at 20 °C	10-15
at 25 °C	7-12
at 30 °C	Max 7
at 35 °C	Max 4
Sum of trans-isomers of fatty acids, %	Max 2

PACKING

Confectionery fat «Fettifil» S1 TF-41 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.**