

# CONFECTIONERY FAT «FETTIFIL» SS1 TF – 31

## COMPOSITION

Refined deodorized re-esterified fat, anti-oxidant (E320, E321) or (E304, E304).

## GENERAL PURPOSE

Confectionery fat «Fettifil» SS1 TF – 31 is completely vegetable, non-lauric fat. It is used for the production of confectionery and chocolate products, sweets corps, waffle filling and cookies like sandwich.

## ORGANOLEPTIC PARAMETERS

Flavor and aroma

From white to light-yellow.

Consistency at (18 ± 1)°C

Homogeneous, plastic, can be firm.

Color

Pure or typical for the added flavoring material.

## 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	36 – 40
Solid triglyceride content,%	
at 10 °C	48 – 55
at 20 °C	25 – 35
at 25 °C	16 – 26
at 30 °C	10 – 18
at 35 °C	6 – 12
Sum of trans-isomers of fatty acids,%	Max. 2

## PACKING

Confectionery fat «Fettifil» SS1 TF – 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.**