

# VEGETABLE FAT «FATTYFRY» FTF – 21

## COMPOSITION

Palm olein, refined deodorized sunflower oil and high oleic sunflower oil, antioxidant (E 319), defoamer (E900).

## GENERAL PURPOSE

Vegetable fat «Fattyfry» FTF – 21 is an anhydrous mixture of vegetable oils and fats with the introduction of antioxidants and defoamers. Fat contains no more than 2% of trans fatty acids, has a balanced composition, high stability to oxidation during frying. It is used for frying potatoes, frozen and chilled semi-finished products.

## ORGANOLEPTIC PARAMETERS

Taste and odor

Clean, without foreign tastes and odors.

Consistency at  $(18 \pm 1) ^\circ \text{C}$

Oily, mobile. Precipitation (which is not a deficient factor for this type of fat) is acceptable.

Color

From light yellow to yellow.

## PHYSICAL AND CHEMICAL PARAMETERS

Mass fraction of fat, not less %	99,9
Mass fraction of moisture, not more %	0,1
Acid value, mg KOH / g, no more	0,2
Peroxide value, not more than $1/2 \text{ O mol} / \text{ kg}$ during production	2,0
Melting point, $^\circ \text{C}$	18 – 25
The content of solid triglycerides at $20 ^\circ \text{C}$ , %	1,0 – 4,0
Oxidative stability according to Ransimat, at a temperature of $120 ^\circ \text{C}$ , hours, not less	12
The sum of trans isomers of fatty acids, %	Max. 2,0

## PACKING

Vegetable fat «Fattyfry» FTF – 21 packed in airtight packaging «bag in box» – **net weight 9.0 kg; 13.8 kg; 18.0 kg**. Bulk fat can be transported by rail or tanker.

## PERIOD OF SHELF LIFE AND STORAGE CONDITIONS

Fat should be stored in warehouses or refrigerators with constant air circulation and relative humidity of not more than 80%. It is not allowed to store fat together with products that have a sharp specific smell.

Shelf life (depending on temperature) – **from 12 to 18 months. – від 12 до 18 місяців.**