

VEGETABLE FAT «FATTYFRY» STF – 11

COMPOSITION

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

GENERAL PURPOSE

Vegetable fat «Fattyfry» STF – 11 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 in production of snacks, chips, frying of semi-finished products and flour confectionery.

ORGANOLEPTIC PARAMETERS

Taste and odor

Clean, without foreign tastes and odors.

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

Homogeneous, plastic or oily. Inhomogeneous or granular are allowed.

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 $20 ^\circ \text{C}$, %	3,0 – 8
Oxidative stability according to Ransimat, at a temperature of 120°C , hours, not less	12
The sum of trans isomers of fatty acids, %	Max. 2

PACKING

Vegetable fat «Fattyfry» STF – 11 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.**