

MILK FAT SUBSTITUTE «FATTYMILK O2 AK»

GENERAL PURPOSE

Milk fat substitute «Fattymilk O2 AK» is designed to replace milk fat in the dairy industry in the production of vegetable oils, sour cream, processed cheese, cottage cheese, condensed milk, as well as in the manufacture of culinary, confectionery and bakery products. Increases the shelf life of semi-finished and finished products.

COMPOSITION

Refined deodorized vegetable fat deodorized, emulsifier (E471), natural dye beta-carotene, flavoring «Butter», antioxidant (E320, E321).

Flavor and natural dye are introduced depending on the recipe, and in the name of the fat indices are used:

A – with the introduction of flavor ;

K – with the introduction of dye ;

AK – with the introduction of flavor and dye ;

Without index – without the introduction of flavor and dye

ORGANOLEPTIC PARAMETERS

Appearance

Taste and odor

Consistency at (18 ± 1) ° C

Color

Homogeneous throughout the mass.

Pure or characteristic of the introduced flavor.

Homogeneous, solid, plastic or oily. Grainy consistency is allowed.

From white to yellow.

PHYSICAL AND CHEMICAL PARAMETERS

Recipe

Mass fraction:

– of fat, %, not less

– of moisture and volatile substances, % not more

Acid value, mg KOH / g, not more

Peroxide value 1/2 O mol/kg not more

Melting point °C

Freezing point, °C

The content of solid triglycerides, %

at 10 °C

at 20 °C

at 30 °C

at 35 °C

Energy value of 100 g of product, kcal

TFA ≤ 2,0% (trans free)

E	T
99,7	99,7
0,3	0,3
0,4	0,4
3,0	3,0
35 – 38	34 – 36
20 – 25	20 – 26
48 – 54	50 – 56
20 – 25	20 – 26
5 – 10	5 – 10
1 – 4	1 – 4
897	897

PACKING

Milk fat substitute «Fattymilk O2 AK» are packed in boxes made of corrugated cardboard, which have liner bags made of polymer films. **Net weight – 20 kg.**

PERIOD OF SHELF LIFE AND STORAGE CONDITIONS

Milk fat substitute should be stored in warehouses or refrigerators with constant air circulation. **Shelf life** (depending on temperature) – **from 6 to 18 months.**