

MILK FAT SUBSTITUTE «FATTYMILK O2 AK»

GENERAL PURPOSE

Milk fat substitute «Fattymilk O3 AK» designed for replacement of milk fat in the dairy industry at production of combined oils, cream, sour-milk products, cheese product, sour cream product, cheese curds, ice cream, canned milk, in the confectionery industry – for production of waffles, fillings for candies, cream for cakes.

COMPOSITION

Refined deodorized sunflower and palm oil, in natural and partially hydrogenated form, emulsifier (E471), antioxidant (E320, E321).Introduction of natural dye beta-carotene and flavor «Butter» is possible. 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	A	E
Mass fraction:		
- of fat,%, not less	99,7	99,7
- of moisture and volatile substances,% not more	0,3	0,3
Acid value, mg KOH / g, not more	0,4	0,4
Peroxide value 1/2 O mol/kg not more	3,0	3,0
Melting point °C	34 – 36	34-36
The content of solid triglycerides, %		
at 10 °C	45-50	40 – 48
at 20 °C	24-28	20 – 26
at 30 °C	5-7	5-8
at 35 °C	1-3	1-3
Energy value of 100 g of product, kcal	897	897

PACKING

Milk fat substitute «Fattymilk O3 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.**