

# MILK FAT SUBSTITUTE «FATTYMILK ICE 01»

## GENERAL PURPOSE

Milk fat substitute «Fattymilk-Ice 01» designed to substitute milk fat in the production of ice cream and ice cream glaze. Fully compatible with animal fat, has no negative eutectic, increases whipping, improves the structure and consistency of ice cream. Increases the shelf life of finished ice cream and increases its resistance to melting.

## COMPOSITION

Refined deodorized palm and palm kernel oil, antioxidant (E320, E321 or E304, E306). Beta-carotene dye and flavoring may be added.

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

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

Mass fraction:

– of fat, %, not less

– of moisture and volatile substances, % not more

Acid value, mg KOH / g, not more

Peroxide value  $1/2 \text{ O mol/kg}$  not more

Melting point  $^\circ \text{C}$

The content of solid triglycerides, %

at  $10 ^\circ \text{C}$

at  $20 ^\circ \text{C}$

at  $30 ^\circ \text{C}$

Energy value of 100 g of product, kcal

TFA  $\leq 2,0\%$  (trans free)

99,7

0,3

0,2

1,0

32 – 36

45,0–50,0

12,0–20,0

4,0 – 7,0

897

## PACKING

Milk fat substitute «Fattymilk Ice 01» 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.**