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**Schedro, LLC** is an absolute leader of Ukrainian oil and fat industry and exports to 33 countries worldwide. There are **two production** facilities based in Lviv and Zaporizhzhia that produce goods for retail chains and industrial customers.

## THE RANGE OF FOOD CONSTITUENTS FOR B2B PARTNERS INCLUDES THE FOLLOWING:



**MARGARINES**  
for baking, for cakes and puff-paste goods



**FATTY FRY**



**FATTY MILK**  
for production of spreads, ice-cream, cream, curd and cheese products



**SUNFLOWER OIL AND FRYING OIL**



**FATTY FILL**

## REFINED DEODORIZED WINTERIZED SUNFLOWER OIL

**Ingredients:** refined deodorized winterized sunflower oil

### FRYING OIL

**Ingredients:** refined deodorized winterized sunflower oil, anti-foaming agent (E900).

- Long frying time - about 30 hours
- Recommended frying temperature – 175 °C
- High smoking temperature (234°C)

### DEEP FRYING OIL

**Ingredients:** refined deodorized winterized sunflower oil, antioxidant (E320, E321), anti-foaming agent (E900)

- Long frying time - about 56 hours
- Recommended frying temperature – 180-185 °C
- High smoking temperature (245°C)

Packaging	size / volume
Bottle PET	5 L, 10 L
Canister	20 L
IBC container	1 t
Flexi tank	22 t

## MARGARINES for puff pastry

**Margarine “European Sloyka” 80% for puff pastry** is for puff pastry of premium class. It is used to make classic puff pastry, croissants, puff pastry frozen semi-finished products of yeast and yeast-free dough. Spreading evenly over the dough European “Sloyka” margarine gives the finished product volume and wonderful layering. In addition this margarine increases storage terms of products.



### PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	TF
Fat content, %, not less	80,0
Moisture and volatile substances, %, not more	19,7
Melting temperature from margarine, °C	42-48
pH of water phase, pH units	3,5-5,5
Margarine acidity, °Kettstorfer, not more	3,5
Mass fraction of salt, %, not more	1,5
Peroxide number in fat extracted from margarine, ½ O mol/kg, not more	2,0
Solid fat content, % at 20 °C	38-44
Content of trans fatty acids, %	max. 2,0
Energy content of 100g of the product, kcal	720

**Margarine Sloyka 80% for puff pastry** is used for preparation of various types of high-quality confectionery and bread products made of puff paste. It is recommended for use while preparing puff yeasted paste and unfermented dough as well as puff semi-products. Sloyka margarine is well-distributed in the paste and makes it homogeneous, wide and high, and makes a finished product larger and with excellent puff structure. This margarine may be used for preparation of tasty puffs with various types of filling, croissants, puff cakes with filling cream, pizza, rolled cakes, millefoglies.

### PHYSICAL AND CHEMICAL PROPERTIES

#### NORM FOR MARGARINE



Name of indicator	"Sloyka" margarine for puff pastry for classical puff product		"Sloyka" margarine for home-baked products
	TF	TF M	TF
Fat content, %, not less	80,0	80,0	80,0
Moisture and volatile substances, %, not more	19,7	19,7	19,7
Melting temperature from margarine, °C	42-48	42-48	42-48
pH of water phase, pH units	3,5-5,5	3,5-5,5	3,5-5,5
Margarine acidity, °Kettstorfer, up to	3,5	3,5	3,5
Salt fraction of total mass, % up to	1,5	1,5	1,5
Peroxide number of fat evolved from the margarine, ½ O mole/kg, up to	2,0	2,0	2,0
Solid fat content, % at 20 °C	38-44	36-38	30-40
Content of trans fatty acids, %	max. 2,0	max. 2,0	max. 2,0
Energy content of 100g of the product, kcal	720	720	720

**Margarine Sloyka 70% for puff cookies** is for yeast and unleavened dough products, puff pastry. Evenly distributed it makes the dough homogenous, volumetric and high, gives the finished product a good layering. In addition, margarine increases the shelf life of semi finished and finished products.

### PHYSICAL AND CHEMICAL PROPERTIES



Name of indicator	TF
Fat fraction, %, not less	70,0
Moisture and volatile substances content. % not more	29,7
Melting temperature from margarine, °C	42-48
pH of water phase, pH units	3,5-5,5
Margarine acidity, °Kettstorfer,	3,5
Margarine derived peroxide value, ½ O mol/kg, not more	2,0
Solid fat content, % at 20 °C	38-44
Content of trans fatty acids, %	max. 2,0
Energy content of 100 g of the product, kcal	630

## MARGARINES

**Table Margarine “Special standard” 82%** is used in confectionery, cooking in manufacture of pastry, confectionery, and bakery products. It is also used in food-concentrates industries. Margarine improves the porosity of pastry and bakery products. It distributes evenly in the dough, and improves the process of mechanical handling. It improves the shape and surface of the finished products, increases energy content, helps to preserve freshness, increases the shelf life of finished products.

### PHYSICAL AND CHEMICAL PROPERTIES



Name of indicator	TF
Fat fraction, %, not less	82,0
Moisture and volatile substances content. % not more	17,4
Melting temperature from margarine, °C	32-39
Margarine acidity, °Kettstorfer, not more	2,5
pH of water phase, pH units	2,5
Margarine derived peroxide value, ½ O mol/kg,	2,0
Solid fat content, % at 20 °C	18-23
Content of trans fatty acids, %	2,0
Energy content of 100 g of the product, kcal	739

# MARGARINES

**Table Margarine “For cakes” 80%** was developed taking into account traditional requirements to production of finishing cream semi-finished products, soufflé. It is recommended to replace dairy butter in receipts of basic creams when developing own receipts. It possesses consistence and fat content of a dairy butter (spread) and can replace dairy butter (spread) in this product segment without loss of quality of the final product.



## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	TF	A
Fat content, %, not less	80.0	80.0
Moisture and volatile substances, %, not more	19.8	19.8
Peroxide number mol/kg O, not more	2.0	2.0
pH of aqueous phase, pH units	2.5	2.5
Margarine acidity, °Kettstorfer, not more	3.5-5.5	3.5-5.5
Mass fraction of salt, %, not more	1.5	1.5
Melting temperature of fat extracted from margarine, °C	33-37	32-35
Content of solid triglycerides at 20 °C, %	18-24	24-26
Content of trans fatty acids, %	2.0	25-37
Energy content of 100 g of the product, kcal	720	720

**Table Margarine “Milk Special” 82%** is used in confectionery, cooking in manufacture of pastry, confectionery, and bakery products. It is also used in food-concentrates industries. Margarine improves the porosity of pastry and bakery products. It distributes evenly in the dough, and improves the process of mechanical handling. It improves the shape and surface of the finished products, increases energy content, helps to preserve freshness, increases the shelf life of finished products.



## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	TF	A
Fat fraction, %, not less	82.0	82.0
Moisture and volatile substances content. % not more	17.7	17.7
Melting temperature from margarine, °C	33-38	30-34
Margarine acidity, °Kettstorfer, not more	2.5	2.5
pH of water phase, pH units	4.2-5.5	4.2-5.5
Margarine derived peroxide value, ½ O mol/kg,	2.0	2.0
Solid fat content, % at 20 °C	17-23	19-24
Content of trans fatty acids, %	2.0	35-45
Energy content of 100 g of the product, kcal	739	739

**Table Margarine “Sunny Special” 72%** is for direct usage and preparation of confectionery and bakery products. It is used in baking and confectionery industry, food concentrates and canning industry, in home cooking and restaurant chains.



## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	TF	A
Fat content, %, not less	72.0	72.0
Moisture and volatile substances, %, not more	27.6	27.6
Melting temperature from margarine, °C	34-38	29-33
Margarine acidity, °Kettstorfer, not more	2.5	2.5
pH of water phase, pH units	4.2-5.5	4.2-5.5
Margarine derived peroxide value, ½ O mol/kg,	2.0	2.0
Content of solid fat at 20 °C, %	20-25	19-24
Content of trans fatty acids, %	2.0	33-43
Energy content of 100 g of the product, kcal	649	649

**Table Margarine “Stolichnyi Special” 50%, Table Margarine “Stolichnyi Special” 60%** shall be used for cooking culinary, flour confectionery and bakery in serial production and also for food consumption in public nutrition chains. Spreading evenly in the dough it gives wonderful taste, ruddy colour and delicate flavor to finished bakery. It allows extending storage terms of finished product. It is recommended for production of low-fat pastries.



## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	Table margarine	
	“Stolichnyi special” 50%	“Stolichnyi special” 60%
	TF	TF
Fat content, %, not less	50.0	60.0
Moisture and volatile substances, %, not more	49.5	39.5
Melting temperature, °C	32-35	32-37
Mass fraction of salt, %, not more	1.5	1.5
Margarine acidity, °Kettstorfer, not more	2.5	2.5
pH of water phase, pH units	4.2-5.5	4.2-5.5
Margarine derived peroxide value, ½ O mol/kg,	2.0	2.0
Content of solid fat at 20 °C, %	17-26	19-24
Content of trans fatty acids, %	max. 2.0	max. 2.0
Energy content of 100 g of the product, kcal	450	540

**Table Margarine “Gourmet” 40%, Soft Margarine “Gourmet” 35%** for the production of cheap flour confectionery products. It has a low fat content and high microbiological stability. It has long shelf life and is optimized for use in production of low-fat confectionery technologies. Uniformly distributed in the dough imparts color and flavor to the finished product. It increases the shelf life of the finished product.



## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	Soft margarine		Table margarine	
	“Gourmet” 35%		“Gourmet” 40%	
	TF	TF	TF	A
Fat content, %, not less	35.0	40.0	40.0	40.0
Moisture and volatile substances, %, not more	64.3	59.3	59.3	59.3
The melting temperature, °C	32-36	32-36	32-36	32-36
Mass fraction of salts, %, not more	1.5	1.5	1.5	1.5
Margarine acidity, °Kettstorfer, not more	2.5	2.5	2.5	2.5
Margarine derived peroxide value, ½ O mol/kg,	2.0	2.0	2.0	2.0
Content of solid fat at 20 °C, %	12-17	18-24	21-24	21-24
Content of trans fatty acids, %	max. 2.0	max. 2.0	30-40	30-40
Energy content of 100 g of the product kcal	317	361	361	361

# VEGETABLE FATS

**Vegetable fat “Fattyfry” STF-11** is an anhydrous substance of vegetable oils and fats with the introduction of antioxidant. Fat contains no more than 2% of trans fatty acids, has a balanced content, and high oxidation stability during frying. It is used for the production of snacks and chips, frying of semi-finished products and pastry.



## PHYSICAL AND CHEMICAL PROPERTIES

	“Fattyfry” STF-11
Moisture mass content, not more than %	0,1
Acid value, mg KOH/ g, not more than	0,2
Fat content, %, not less	99,9
Melting temperature, °C	20-28
Peroxide value, ½ O mmol/kg, not more	2,0
Content of solid fat at 20 °C, %	2,0-7,5
Oxidation stability according to the Rancimat method, at the temperature of 120 °C, hours, not less than	7-15
Content of trans fatty acids, %	max. 2,0
Energy value af 100 g of product, kcal	899

**Vegetable fat “For Frying”** is characterized by balanced formula, minimum amount of trans-isomers, high stability to oxidation in the process of friung. This fat is intended to be used in confectionary, bread baking industries, community nutrition enterprises, large industrial enterprises and small productions.



## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	B	C
Fat mass content, not less, %	99,7	99,7
Moisture mass content, not more, %	0,3	0,3
Acid value, mg KOH/ g, not more	0,2	0,2
Peroxide value, not more, ½ O mmol/kg	1,0	1,0
Melting temperature, °C	15-22	5-14
Content of solid fat at 20 °C, %	0-5	0-4
Rancimat oxidation stability at 120 °C, hours	7-9	7-9
Energy value af 100 g of product, kcal	897	897

# CONFECTIONERY FATS

**Confectionery fat “Fattyfill” SH3TF-31** is completely vegetable and lauric fat. “Fettifill” SH3TF-31 has excellent organoleptic properties and rapid crystallization. It is used in the production of confectionery tiles, glazes for flour confectionery, glazed curds, glazes for sugar confectionery, castings for assorted candies, creams in vegetable oils (vegetable cream), which have a high level of whipping, high volume, keep shape when decorating.



## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	“Fattyfill” SH3TF-31
Moisture mass content, not more, %	0,1
Acid value, mg KOH/g, not more	0,4
Fat mass content, % , not less	99,9
Melting temperature, °C	36-41
Peroxide value, ½ O mmol/kg, not more	2,0
Content of solid fat, %	
at the temperature of 10 °C	90-98
at the temperature of 20 °C	80-90
at the temperature of 30 °C	30-35
at the temperature of 35 °C	10-15
Content of trans fatty acids, %	max. 2,0
Energy value af 100 g of product, kcal	899

**Confectionery fat “Fattyfill” H2TF-21** is completely vegetable and partially lauric filling fat. Specially prepared to be used in fillings with a high content of walnut oil. “Fattyfill” H2TF-21 provides excellent stability against graying, has good organoleptical properties and rapid crystallization. It is recommended to be used in praline with chocolate, based on cocoa butter and its equivalents.



## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	“Fattyfill” H2TF-21
Moisture mass content, not more, %	0,1
Acid value, mg KOH/g, not more	0,2
Fat mass content, not less than %	99,9
Melting temperature, °C	28-34
Peroxide value, ½ O mmol/kg, not more	2,0
Content of solid fat, %	
at the temperature of 10 °C	65-70
at the temperature of 20 °C	30-35
at the temperature of 25 °C	17-22
at the temperature of 30 °C	3,5-8
at the temperature of 35 °C	max. 1,0
Content of trans fatty acids, %	max. 2,0
Energy value af 100 g of product, kcal	899

# CONFECTIONERY FATS

**Confectionery fat “Fattyfill” H2TF-61** is completely vegetable and partially lauric filling fat. It is used for the production of confectionery, chocolate products, candy centers, sweet bars, praline fillings, waffle fillings, and sandwich cookies.



## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	“Fattyfill” H2TF-61
Moisture mass content, not more, %	0,1
Acid value, mg KOH/g, not more	0,4
Fat mass content, not less, %	99,9
Melting temperature, °C	37-40
Peroxide value, ½ O mmol/kg, not more	2,0
Content of solid fat, %	
at the temperature of 10 °C	58-68
at the temperature of 20 °C	32-42
at the temperature of 25 °C	25-35
at the temperature of 30 °C	15-23
at the temperature of 35 °C	max. 13,0
Content of trans fatty acids, %	max. 2,0
Energy value af 100 g of product, kcal	899

**Confectionery fat “Fattyfill” H1TF-31** is completely vegetable and non-lauric fat. It is used for the production of confectionery, chocolate products, candy centers, sweet bars, praline fillings, waffle fillings, and sandwich cookies.



## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	“Fattyfill” H1TF-31
Moisture mass content, not more, %	0,1
Acid value, mg KOH/g, not more	0,2
Fat mass content, not less, %	99,9
Melting temperature, °C	39-43
Peroxide value, ½ O mmol/kg, not more	2,0
Content of solid fat, %	
at the temperature of 10 °C	55-60
at the temperature of 20 °C	34-40
at the temperature of 25 °C	24-32
at the temperature of 30 °C	14-21
at the temperature of 35 °C	max. 3,0
Content of trans fatty acids, %	max. 2,0
Energy value af 100 g of product, kcal	899

**Confectionery fat “Fattyfill” SS1TF-31** is completely vegetable and non-lauric fat. It is used for the production of fillings for candies, waffles, waffle tubes, biscuit rolls.



## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	“Fattyfill” SS1TF-31
Moisture mass content, not more, %	0,1
Acid value, mg KOH/g, not more	0,2
Fat mass content, not less, %	99,9
Melting t.emperature, °C	36-40
Peroxide value, ½ O mmol/kg, not more	2,0
Content of solid fat, %	
at the temperature of 10 °C	48-55
at the temperature of 20 °C	25-35
at the temperature of 25 °C	16-26
at the temperature of 30 °C	10-18
at the temperature of 35 °C	6-12
Content of trans fatty acids, %	max. 2,0
Energy value af 100 g of product, kcal	899

**Confectionery fat “Fattyfill” S1TF-41** is completely vegetable and non- lauric fat. It is used for the production of soft cream fillings for candies, pasty products (chocolate, milk, nut pastes), as well as for fillings of bakery and puff pastry.



## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	“Fattyfill” S1TF-41
Moisture mass content, not more, %	0,1
Acid value, mg KOH/g, not more	0,2
Fat mass content, not less, %	99,9
Melting temperature, °C	30-34
Peroxide value, ½ O mmol/kg, not more	2,0
Content of solid fat, %	
at the temperature of 10 °C	10-15
at the temperature of 20 °C	20-30
at the temperature of 30 °C	0-7
at the temperature of 35 °C	0-4
Content of trans fatty acids, %	max. 2,0
Energy value af 100 g of product, kcal	899

# CONFECTIONERY FATS

**Confectionery fat “Fattyfill” S1TF-51** is completely vegetable and non-lauric fat. It is used in the production of soft cream fillings for candies, pasty products (chocolate, milk and nut pastes), as well as for fillings of bakery and puff pastry.



## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	“Fattyfill” S1TF-51
Moisture mass content, not more, %	0,1
Acid value, mg KOH/g, not more	0,2
Fat mass content, not less, %	99,9
Melting temperature, °C	28-32
Peroxide value, ½ O mmol/kg, not more	2,0
Content of solid fat, %	
at the temperature of 10 °C	34-40
at the temperature of 20 °C	10-15
at the temperature of 25 °C	5-9
at the temperature of 30 °C	max. 5,0
Content of trans fatty acids, %	max. 2,0
Energy value of 100 g of product, kcal	899

**Confectionery fat “Fattyfill” F1TF-41** is completely vegetable and non-lauric fat. It is used for the production of soft fillings for candies, chocolate and confectionery masses, chocolate and confectionery pastes and other confectionery products.

## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	“Fattyfill” F1TF-41
Moisture mass content, not more, %	0,1
Acid value, mg KOH/g, not more	0,2
Fat mass content, not less, %	99,9
Melting temperature, °C	20-28
Peroxide value, ½ O mmol/kg, not more	2,0
Content of solid fat, %	
at the temperature of 10 °C	28-35
at the temperature of 20 °C	5-10
at the temperature of 25 °C	4-7
at the temperature of 30 °C	max. 1,0
Content of trans fatty acids, %	max. 2,0
Energy value of 100 g of product, kcal	899

**Confectionery fat “For fillings-T”** is designed for optimum crystal structure of different fillings. It has a neutral flavour, excellent organoleptic parameters, and high crystallization rate. Manufacturability of the product is achieved by the fact that the treatment does not require special methods of tempering, always crystallizing form, so that the filling has a delicate flavor, quickly melts and is characterized by fine-grained structure. Used for the production of waffle fillings, waffles, waffle tubes, chocolates, candies, candy cases, as well as for the preparation of fillings for waffle candies, biscuit rolls, cakes, sandwich cookies, and other confectionery products. Depending on the fatty acid content there are 3 types of Filling-T.

## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	A	B	E	TF
Moisture mass content, not more, %	0,1	0,1	0,1	0,1
Acid value, mg KOH/g, not more	0,2	0,2	0,2	0,2
Fat mass content, not less %	99,9	99,9	99,9	99,9
Melting temperature, °C	34-36	34-37	34-36	39-43
Peroxide value, ½ O mmol/kg, NMT	1,0	1,0	1,0	1,0
Content of solid fat, %				
at the temperature of 10 °C	60-65	70-65	63-68	55-60
at the temperature of 20 °C	34-38	36-40	34-40	34-40
at the temperature of 30 °C	12-20	12-20	12-20	24-32
at the temperature of 35 °C	4-6	6-10	4-6	14-21
Energy value of 100 g of product, kcal	897	897	897	899



**Confectionery fat “For fillings”** is designed for optimal crystal structure of various fillings. It is used in the production of fillings for chocolates, wafers, wafer rolls, sponge rolls, cakes, biscuits kind of “sandwich”. Usage of this fat can significantly increase the resistance of fillings to oxidation during storage of finished products.

## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	D	E
Fat mass content, not less than %	99,9	99,9
Moisture mass content, not more, %	0,1	0,1
Acid value, mg KOH/g, not more	0,2	0,2
Peroxide value, ½ O mmol/kg, not more	1,0	1,0
Melting point, °C	28-32	28-36
Content of solid fat, %		
at the temperature of 10 °C	18-25	3-9
at the temperature of 20 °C	5-10	2-5
at the temperature of 30 °C	2-6	—
at the temperature of 35 °C	max. 2,0	max. 1,5
Content of trans fatty acids, %	max. 2,0	max. 2,0
Energy value of 100 g of product, kcal	897	897



# CONFECTIONERY FATS

**Confectionery fat “For wafer and soft fillings”** is used in the manufacture of wafers and soft fillings for wafers, wafer rolls, candies with filling between layers of wafers, sponge rolls, cakes, biscuits kind of “sandwich”. Perfectly stabilizes the air in the filling, which in this case has a pleasant taste, quickly and completely melts in your mouth. Aerated form does not require pre-softening and gives ease of fillings and additional volume. Using of this fat can reduce the number of recurrent cutting waste and prevent defects such as separation of wafer sheet and shift wafer layers. It increases the shelf life of semi-finished and finished products.



## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	A	B	TF
Fat mass content, not less, %	99,9	99,9	99,9
Moisture mass content, not more, %	0,1	0,1	0,1
Acid value, mg KOH/g, not more	0,2	0,2	0,2
Peroxide value, ½ O, not more	1,0	1,0	1,0
Melting point, °C	31-35	32-36	36-40
Content of solid fat, %			
at the temperature of 10 °C	60-65	58-63	48-55
at the temperature of 20 °C	30-36	27-32	25-35
at the temperature of 30 °C	10-15	10-15	16-26
at the temperature of 35 °C	1-2	1-4	10-18
Energy value of 100 g of product, kcal	897	897	897

**Vegetable fat “Confectionery Shortening”** is used for baking flour confectionery products: sugar, sweet varieties of cookies, cup cakes, baked convenience foods, cakes and pastries. High-tech anhydrous product, that is superior to margarines in performance. It is perfectly distributed in the dough and exhibits high emulsifying and absorbent properties. It has a balanced fat composition. Application of fat helps to strengthen the structure of the dough, increased volume of the finished product, to reduce their brittleness during transportation and, if necessary, to reduce the baking time. It allows you to increase the shelf life of cookies.



## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	TF
Fat mass content, not less, %	99,9
Moisture mass content, not more, %	0,1
Acid value, mg KOH/g, not more	0,2
Peroxide value, ½ O, not more	1,0
Melting point, °C	33-36
Content of solid fat, %	
at the temperature of 10 °C	44-54
at the temperature of 20 °C	19-25
at the temperature of 30 °C	4-7
at the temperature of 35 °C	1-3
Content of trans fatty acids, %	max. 2,0
Energy value of 100 g of product, kcal	897

**Vegetable fat “Olivia glaze LUXE”** is manufactured specially for making confectionery glazes. Using of “Olivia glaze lux” gives a perfect glow and stability to fat bloom. The fat has perfect parameters of melting, no waxy fatty taste in mouth while using, giving the product high organoleptic parameters. It increases the shelf life of semi-finished and finished products.



## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	TF
Fat mass content, not less, %	99,9
Moisture mass content, not more, %	0,1
Acid value, mg KOH/g, not more	0,2
Peroxide value, ½ O, not more	1,0
Melting point, °C	38-40
Content of solid fat, %	
at the temperature of 10 °C	85-90
at the temperature of 20 °C	65-75
at the temperature of 30 °C	30-40
at the temperature of 35 °C	10-20
Content of trans fatty acids, %	max. 2,0
Energy value of 100 g of product, kcal	897

**Confectionery fat “For chocolate products, candies”** is used in the manufacture of chocolate products, candy shells, praline fillings for chocolates and chocolate bars. Fat has excellent organoleptic properties, high hardness, friability and clean flavor. It allows you to increase the shelf life of semi-finished and finished products.



## PHYSICAL AND CHEMICAL PROPERTIES

Name of indicator	A	B	C	TF
Fat mass content, not less, %	99,9	99,9	99,9	99,9
Moisture mass content, not more, %	0,1	0,1	0,1	0,1
Acid value, mg KOH/g, not more than	0,2	0,2	0,2	0,2
Peroxide value mol/kg ½ O, NMT	1,0	1,0	1,0	1,0
Melting point, °C	35-37	35-37	37-38	38-40
Content of solid fat, %				
at the temperature of 10 °C	75-85	83-88	70-75	68-75
at the temperature of 20 °C	57-62	60-65	40-45	55-65
at the temperature of 30 °C	18-23	24-29	17-23	24-30
at the temperature of 40 °C	max. 2	1-3	7-10	–
Energy value of 100 g of product, kcal	897	897	897	897

# CONFECTIONERY FATS

Confectionery fat “Solid” and vegetable fat “Solid Lux” have high organoleptic parameters. It has a clear taste typical to impersonal fat and homogeneous solid consistency without foreign smells. In the melted state the fats are transparent. Used in the manufacturing of shortening products. In the mixture with other fats are used in dairy and confectionery manufacturing to increase thermal stability.

## PHYSICAL AND CHEMICAL PROPERTIES



Name of indicator	Confectionery fat “Solid” TF	“Solid Lux” Vegetable Oil	“Solid Lux” Vegetable Oil TF
Fat mass content, not less, %	99,9	99,9	99,9
Moisture mass content, not more, %	0,1	0,1	0,1
Acid value, mg KOH/g, not more	0,2	0,2	0,2
Peroxide value mol/kg ½ O <sub>2</sub> , not more	1,0	1,0	1,0
Melting point, °C	46-53	43-45	46-53
Content of solid fat, %			
at the temperature of 10 °C	77-87	90-95	77-87
at the temperature of 20 °C	60-70	80-90	60-70
at the temperature of 30 °C	38-48	65-70	38-48
at the temperature of 40 °C	15-25	25-30	15-25
Content of trans fatty acids, %	max. 2,0		
Energy value of 100 g of product, kcal	897	897	897

# MILK FAT substitute

Fattymilk 02 AK is designed to replace milk fat in the dairy industry in the production of plant-butters, sour cream, cream cheese, cheese curds, condensed milk, as well as in the manufacture of cooking, confectionery and bakery products. It increases shelf life of semi-finished and finished products.

## PHYSICAL AND CHEMICAL PROPERTIES



Name of indicator	E	T	TF, 1
Moisture mass content, not more, %	0,1	0,1	0,1
Acid value, mg KOH/g, not more	0,2	0,2	0,2
Fat mass content, not less, %	99,9	99,9	99,9
Melting point, °C	35-38	34-36	33-37
Peroxide value, ½ O <sub>2</sub> mmol/kg, NMT	1,0	1,0	1,0
Content of solid fat, %			
at the temperature of 10 °C	48-54	50-56	38-50
at the temperature of 20 °C	20-25	20-26	19-25
at the temperature of 30 °C	—	—	7-12
at the temperature of 35 °C	1-4	1-4	1-7
Content of trans fatty acids, %	max. 2,0	max. 2,0	max. 2,0
Energy value of 100 g of product, kcal	897	897	897

Fattymilk 03 AK In dairy industry manufacturing for produce combined oils, cream, dairy products, cheese products, sour cream product, cheese curds, ice cream, canned milk, in confectionery to produce wafers, candy fillings, creams for cakes.

## PHYSICAL AND CHEMICAL PROPERTIES



Name of indicator	TF	D
Moisture mass content, not more, %	0,1	0,1
Acid value, mg KOH/g, not more	0,2	0,2
Fat mass content, not less, %	99,9	99,9
Melting point, °C	34-38	30-38
Peroxide value, ½ O <sub>2</sub> mmol/kg, NMT	3,0	1,0
Content of solid fat, %		
at the temperature of 10 °C	40-50	40-48
at the temperature of 20 °C	22-27	21-25
at the temperature of 35 °C	2-3	1-3
Content of trans fatty acids, %	max. 2,0	max. 15,0
Energy value of 100 g of product, kcal	897	897

Fattymilk - Cheese 01 AK Milk fat substitute is designed to substitute milk fat in the manufacturing of cheeses. It has a delicate flavor of butter with cheese notes and plastic consistency. It gives an opportunity to increase the range of manufactured products and reduce their cost. It increases the shelf life of ready products.

## PHYSICAL AND CHEMICAL PROPERTIES



Name of indicator	TF
Moisture mass content, not more, %	0,1
Acid value, mg KOH/g, not more	0,2
Fat mass content, not less, %	99,9
Melting point, °C	33-36
Peroxide value, ½ O <sub>2</sub> mmol/kg, NMT	1,0
Content of solid fat, %	
at the temperature of 10 °C	42-50
at the temperature of 20 °C	19-23
at the temperature of 35 °C	1-3
Content of trans fatty acids, %	max. 2,0
Energy value of 100 g of product, kcal	897