

TECHNICAL DATA SHEET: VEGETABLE SHORTENING (36-39)

1. PHYSICAL & CHEMICAL SPECIFICATIONS

- Slip Melting Point: 36°C – 39°C
- Free Fatty Acids (as Palmitic): Max 0.1%
- Moisture & Impurities: Max 0.1%
- Peroxide Value: Max 1.0 meq \$O_2/kg\$ (at production)
- Iodine Value (Wijs): 48 – 54 g \$I_2/100g\$
- Color (Lovibond 5.25"): Max 3.0 Red / 30 Yellow
- Flavor / Odor: Neutral, bland, free from rancidity

2. SOLID FAT CONTENT (SFC) - TYPICAL %

- SFC @ 20°C: 22% – 28%
- SFC @ 25°C: 14% – 18%
- SFC @ 30°C: 8% – 12%
- SFC @ 35°C: 3% – 6%

3. INGREDIENTS & NUTRITION (per 100g)

- Ingredients: Fractionated/Refined Vegetable Oils (Palm based).
- Total Fat: 99.9%
- Trans Fatty Acids: Max 1.0% (Non-hydrogenated available)
- Energy Value: ~900 kcal / 3,700 kJ

4. APPLICATIONS

- Bakery: Biscuits, cookies, pie crusts, and puff pastry.
- Confectionery: Fillings, creamers, and fat blends.
- Frying: Industrial frying where high stability is required.

5. STORAGE & LOGISTICS

- Appearance: Solid white to pale yellow fat at room temperature.
- Storage: Store in a cool, dry place (15-20°C). Avoid direct sunlight and strong odors.
- Shelf Life: 12-18 months from production date.
- Packaging: 15kg / 20kg / 25kg cartons with PE liner.

6. COMPLIANCE DECLARATION This product is 100% vegetable-based, non-GMO, and fit for human consumption. It complies with EU regulations for food safety and contaminants.