

Document Title: Specification Sheet

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Effective	MARCH 2024	
Date:		
Page No.	1	

Organic Palm Mid Fraction – MP37



ERIGHT 100% Organic • Deforestation Free • Wildlife Friendly • Fully Traceable • Fair and Social

Description: Refined, bleached, and deodorized vegetable fat obtained by multi-stage fractionation of palm

oil

Ingredients: Organic palm oil

Applications: Food industry, chocolate coating, confectionary spreads, fillings, chewy, toffee-like candy

Product Values:

<u>Property</u>	Analysis Parameters	<u>Method</u>	<u>Frequency</u>
Free Fatty Acids (as palmitic), % (*)	0.1 maximum	AOCS Ca-5a-40	Production lot
Moisture & Volatile Matter, %	0.1 maximum	AOCS Ca-2b-38	Production lot
Peroxide Value, meq O2/kg (*)	1.0 Maximum	AOCS Cd-8b-90	Production lot
Color (Lov 5 1/4"), Red	2.5 maximum	AOCS Cc-13e-92	Production lot
Slip Melting Point, °C	35 – 39	ACOS Cc-3-25	Production lot
Impurities	Negative	Visual	Production lot
Odor and flavor	Bland	Sensory	Production lot
Solid Fat Content by NMR, %		AOCS Cd-16b-93	Production lot
10°C	70 minimum		
20°C	47 – 58		
30°C	12 – 17		
35°C	4 - 10		
40°C	5 maximum		

^(*) At time of packaging

Typical Fatty Acid Profile, % (AOCS Ce 1h-05)

 Lauric (C12:0, saturated):
 0.7 maximum

 Myristic (C14:0, saturated):
 0.5 - 2.0

 Palmitic (C16:0, saturated):
 48.0 - 5.0

 Stearic (C18:0, saturated):
 5.0 - 9.0

 Oleic (C18:1 mono-unsaturated):
 29.0 - 36.0



Document Title: Specification Sheet

Doc. No.:	QLC-GRP-SPEC-009			
Rev. No.	01			
Effective	MARCH 2024			
Date:				
Page No.	2			

Organic Palm Mid Fraction – MP37

Linoleic (C18:2 poly-unsaturated): 4.0 - 8.0 Linolenic (C18:3 poly-unsaturated): 0.5 maximum

Nutritional Information per 100 Grams

Energy: 900 Calories Total Fat: 100 grams Saturated Fat: ~ 60 grams

Monosaturated Fat: ~ 34 grams Polyunsaturated Fat: ~ 6 grams Trans Fats: < 1 gram

Cholesterol: 0 milligrams Sodium: 0 milligrams Carbohydrates: 0 milligrams

Dietary Fiber: 0 milligrams **Sugar:** 0 milligrams **Protein:** 0 milligrams

Country of Origin: Ecuador

Storage: Keep in a cool (between $16^{\circ}\text{C} - 25^{\circ}\text{C}/ 61^{\circ}\text{F} - 77^{\circ}\text{F}$), dry area away from direct sources of light, heat, moisture, dust and pests. Avoid abrupt changes in temperature or humidity. Ensure proper product rotation.

Packaging: SAP Code

Cardboard boxes with internal polyethylene bags of 100000442

15kg

Shelf Life: 12 months in optimum storage conditions

Transportation: Transport in closed containers that are clean and free from contamination of any kind, avoid excessive heat and direct sunlight.

CERTIFICATES











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Document Title: Specification Sheet

Doc. No.:	QLC-GRP-SPEC-009		
Rev. No.	01		
Effective	MARCH 2024		
Date:			
Page No.	3		

Organic Palm Mid Fraction – MP37







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