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Description: Refined, bleached and deodorized vegetable fat, crystallized and packed with food grade nitrogen

Ingredients: Organic palm oil and its fractions

Applications: Food ingredient, all-purpose baking, deep frying


Product Values:

<u>Property</u>	<u>Analysis Parameters</u>	<u>Method</u>	<u>Frequency</u>
Free Fatty Acids (as palmitic acid), % (*)	0.1 maximum	AOCS Ca-5a-40	Production lot
Peroxide Value, meq O2/kg (*)	1.0 maximum	AOCS Cd-8b-90	Production lot
Moisture & Volatile Matter, %	0.05 maximum	AOCS Ca-2b-38	Production lot
Iodine Value, cg/g	50 - 56	AOCS Cd-1d-92	Production lot
Color (Lov. 5 ¼"), Red	2.5 maximum	AOCS Cc-13e-92	Production lot
Slip Melting Point, °C	36 - 39	ACOS Cc-3-25	Production lot
Odor/ Flavor	Bland	Sensory	Production lot
Solid Fat Content by NMR, %		AOCS Cd-16b-93	Production lot
10°C	48 – 58		
20°C	25 – 33		
30°C	8 – 15		
35°C	4 – 9		
40°C	5 maximum		

(*) At time of packaging

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

Lauric (C12:0, saturated):	0.6 maximum
Myristic (C14:0, saturated):	0.5 - 2
Palmitic (C16:0, saturated):	39.3 – 47.5
Stearic (C18:0, saturated):	3.5 - 6.0
Oleic (C18:1 mono-unsaturated):	36.0 – 44.0
Linoleic (C18:2 poly-unsaturated):	8.0 - 12.0

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Linolenic (C18:3 poly-unsaturated): 0.5% maximum

Nutritional Information per 100 Grams

Energy: 900 Calories	Total Fat: 100 grams	Saturated Fat: ~ 50 grams
Monosaturated Fat: ~ 40 grams	Polyunsaturated Fat: ~ 10 grams	Trans Fats: < 1 grams
Cholesterol: 0 milligrams	Sodium: 0 milligrams	Carbohydrates: 0 milligrams
Dietary Fiber: 0 milligrams	Sugar: 0 milligrams	Protein: 0 milligrams
Calcium: 0 milligrams	Iron: 0 milligrams	Potassium: 0 milligrams

Country of Origin: Ecuador

Storage: Keep in a cool (between 16°C – 25°C/ 61°F – 77°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: Cardboard boxes with internal polyethylene bags of 15kg **SAP Code:** 100000462


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



Information is furnished without warranty expressed or implied, except that it is accurate to the best knowledge of the Company and is based on information considered to be reliable. The Company makes no guarantee of results or performance of the product & assumes no responsibility for damages, as the conditions of handling and use are out of the Company's control.

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