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Description: Refined, bleached, and deodorized vegetable fat obtained by fractionation of palm oil

Ingredients: Organic palm stearin

Applications: Food ingredients, specialty baking, microwave popcorn, plant-based meats


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 O ₂ /kg (*)	1.0 maximum	AOCS Cd-8b-90	Production lot
Moisture & Volatile Matter, %	0.1 maximum	AOCS Ca-2b-38	Production lot
Color (Lov 5 ¼”), Red	2.5 maximum	AOAC Cc-13e-92	Production lot
Iodine Value, cg/g	40 - 46	AOCS Cd-1d-92	Production lot
Slip Melting Point, °C	45 - 50	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	67 - 79		
20°C	55 – 62		
30°C	26 - 32		
35°C	19 - 23		
40°C	14 - 18		

(*) At time of packaging

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

Lauric (C12:0, saturated):	0.5 maximum
Myristic (C14:0, saturated):	0.5 – 2.0
Palmitic (C16:0, saturated):	49.0 – 59.0
Stearic (C18:0, saturated):	4.0 - 8.0
Oleic (C18:1 mono-unsaturated):	25.0 – 35.0

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Linoleic (C18:2 poly-unsaturated): 4.0 -10.0
 Linolenic (C18:3 poly-unsaturated): 0.5 maximum

Nutritional Information per 100 Grams

Energy: 900 Calories	Total Fat: 100 grams	Saturated Fat: ~ 62 grams
Monosaturated Fat: ~ 30.5 grams	Polyunsaturated Fat: ~ 7.5 grams	Trans Fats: < 1 gram
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:	SAP Code
Bulk	140000068
Cardboard boxes with internal polyethylene bags of 15kg	100000342


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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