



TECHNICAL SPECIFICATIONS

HYDROGENATED COCONUT OIL

Last updated 08-04-10

QUALITY VALUES

HYDROGENATED COCONUT OIL 32

| | |
|--|---|
| Application | Confectionary Cream filling Deep-frying |
| Flavour and odour | Bland |
| FFA (M=max200) | 0.06% |
| Moisture (max) | Max 0.05% |
| Impurities | Negative |
| Colour red (max) (Lovibond 5¼" cell) | 1.5 |
| Peroxide Value (at loading, max meq/kg) | 0.5 |
| Iodine Value (Wijs-method) | Max 2 |
| Melting Point (°C) | 30 – 34 |
| Solid Fat Content | |
| -at 20° C | 50 – 58 |
| - at 30° C | 3 – 6 |

FATTY ACID COMPOSITION

HYDROGENATED COCONUT OIL 32

| | |
|-------|------|
| C6:0 | 0.2 |
| C8:0 | 5.8 |
| C10:0 | 5.6 |
| C12:0 | 47.0 |
| C14:0 | 19.2 |
| C16:0 | 9.8 |
| C18:0 | 11.8 |
| C18:1 | 0.6 |
| C18:2 | |

NOTE: This product does not require a Material Safety Data Sheet. It is a food grade product which is intended for edible uses. It is not a health, safety or toxic hazard. This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested that you evaluate the product on at least a laboratory basis prior to its commercial usage. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of patent rights.