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		Rev. No.	01
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100% Organic • Deforestation Free • Wildlife Friendly • Fully Traceable • Fair and Social

Description: Refined, bleached, and deodorized vegetable fat

Ingredients: Organic palm oil and its fractions

Applications: All-purpose baking, frostings, cookies, crackers, pastries, buttery spreads

Product Values:

Property	Analysis Parameters	Method	Frequency
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
Color (Lov 5 ¼”), Red	2.5 maximum	AOCS Cc-13e-92	Production lot
Iodine Value, cg/g	48 - 54	AOCS Cd-1d-92	Production lot
Slip Melting Point, °C	38 - 40	ACOS Cc-3-25	Production lot
Flavor and taste	Bland	Sensory	Production lot
Solid Fat Content by NMR, %		AOCS Cd-16b-93	Production lot
10°C	52 - 60		
20°C	26 - 35		
30°C	8 - 15		
40°C	7 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):	40.0 – 48.0
Stearic (C18:0, saturated):	4.0 - 7.0
Oleic (C18:1 mono-unsaturated):	35.0 – 43.0
Linoleic (C18:2 poly-unsaturated):	8.0 - 11.0
Linolenic (C18:3 poly-unsaturated):	0.5 maximum

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Nutritional Information per 100 Grams

Energy: 900 Calories

Total Fat: 100 grams

Saturated Fat: ~ 51 grams

Monosaturated Fat: ~ 39 grams

Polyunsaturated Fat: ~ 10 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

Cardboard boxes with internal polyethylene bags of 15kg

100000715

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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