

PRODUCT: BISFAT
PRODUCT CODE: MEL-BISFAT

COMPOSITION/INGREDIENTS INFORMATION

Ingredients: 100 % from refined vegetable oil of Palm origin.

TYPICAL PHYSICAL PROPERTIES

Free fatty acid	0.1 pct max
Moisture and impurities	0.1 max
Iodine value	49 – 55
Colour	3.0 red max
Peroxide value	1.0 max (During Loading)
Solid Fat Content (by NMR) %	Reference -IUPAC 2.150
N20	21-29
N25	11-19
N30	5-13
N35	7 max
N40	5 max
Slip Melting Point (°C)	36-39

STORAGE CONDITIONS

Recommended shipping and storage temperature between 15°C - 21°C.

PACKAGE SHELF LIFE

Approximately 2 years from the date of manufacture when stored at recommended temperatures in unopened containers.

The Shelf life period may be affected by storage conditions such as temperature, humidity and environment of storage.

FOOD SAFETY AND QUALITY MANAGEMENT STATEMENT

This product is manufactured in accordance with Good Manufacturing Practices.

MICROBIOLOGICAL STATEMENT

Oils and shortenings are not susceptible to microbial contamination since there must be a nutrient containing aqueous phase in which the organism can grow. With a moisture level below 0.1% and a water activity value of less than 0.4 this product will not support microbial growth.



Non-GMO



RSPO



HALAL



KOSHER



ISO