

# **BISFAT LOW-GE**

**PRODUCT**: BISFAT LOW GE **PRODUCT CODE**: MEL-BIS-LG

## **MELTY BISFAT LOW GE**

## **COMPOSITION/INGREDIENTS INFORMATION**

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

#### **TYPICAL PHYSICAL PROPOERTIES**

ANALYSIS	METHOD	SPECS	RESULTS
Free Fatty Acid *(% as palmitic)	AOCS Ca 5a-40	0.20 % max	0.040
Colour (5.25" Lovibond Cell)*	AOCS Cc 13e-92	3.0R max	1.6
Moisture & Impurities (%)	AOCS Ca 2b-38	0.10% max	Trace
Slip Melting Point (°C)	AOCS Cc 3-25	36-39 °C	36.4

<sup>\*</sup>At time of shipment

#### **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.











