

**PRODUCT:** CREAMFAT  
**BRAND:** MELTY  
**PRODUCT CODE:** MEL-CREAMFAT

**COMPOSITION/INGREDIENTS INFORMATION**

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

**TYPICAL PHYSICAL PROPOERTIES**

Technical Specification	Specifiction	Reference
Free fatty acid	0.1 pct max	AOCS Ca 5a-40
Moisture and impurities	0.1 max	AOCS Ca 2b-38
Colour	3.0 red max	AOCS Cc 13e-92
Slip Melting Point (°C)	39-41	AOCS Cc 3-25
Iodine Value	48-53	
Taste	Bland	Organoleptic

**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