

PRODUCT: CHOCFAT
BRAND: MELTY
PRODUCT CODE: MEL-CHOCFAT-L

MELTY CHOCFAT is a fractionated, hydrogenated, refined vegetable fat of lauric origin.

Technical Characteristics (ex factory):

Free fatty acid as lauric acid	Max. 0.10	%	AOCS Ca 5a-40
Peroxide value	Max. 1.0	meqO ₂ /kg	AOCS Cd 8b-90
Lovibond colour red (5.25" cell)	Max. 1.5		AOCS Cc 13e-92
Organoleptic properties taste	Neutral		IN HOUSE
Percentage of solid fat at 20°C	77 – 83	%	IUPAC 2.150 (a)
Percentage of solid fat at 30°C	19 – 25	%	IUPAC 2.150 (a)
Percentage of solid fat at 35°C	4-9	%	IUPAC 2.150 (a)
Percentage of solid fat at 40°C	Max. 4	%	IUPAC 2.150 (a)

Typical Nutritional data:

Caloric value	3700	kJ/100g fat
Saturated fatty acids	88	g/100g fat
Monounsaturated fatty acids	3	g/100g fat
Polyunsaturated fatty acids	Max. 1	g/100g fat
Trans fatty acids	4	g/100g fat

Additives:

Sunflower Lecithin E322. 0.025 %

Storage:

Store packed vegetable fats in an odorless, clean, cool (<20°C) and dry (RH<60%) place.
 Recommended shelf life under mentioned conditions is max. 12 months. Direct exposure to light should be avoided.

Compliance with Food Legislation:

The product is brought onto the market in compliance with current relevant Malaysian Food Laws and Directives, including contaminants regulations and the recommendations made by Malaysian Food Laws. Packaging and transport containers also conform to the regulatory provisions



Non-GMO



RSPO



HALAL



KOSHER



ISO