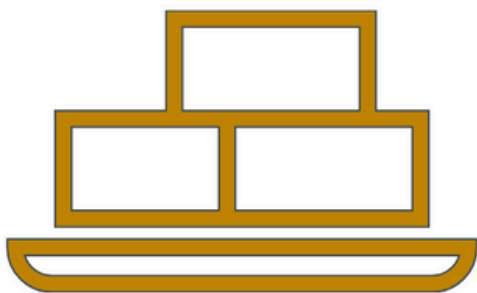




E - CATALOG SPECIALTY FATS

Period 2024



SHORTENING



DESCRIPTION

Shortening is any fat that is solid at room temperature and is used to make cookies and other food products. Although butter is also solid at room temperature and is often used for baking, the term "shortening" rarely refers to butter, but is more closely related to margarine.

APPLICATION

Shortening is a processed fat and oil product which functions as a pore former and softener in bread making.

SPECIFICATION SHORTENING

Iodine Value (gI₂/100g)	50 - 55
Free Fatty Acid (AS % Palmitic)	0.1 Max
Moistures (%)	0.1 Max
Slip Melting Point (°C)	34 - 36
Color 5% LOV (Max)	2.0R

COCOA BUTTER SUBSTITUTE



DESCRIPTION

CBS is a substitute for cocoa butter. Lauric and non-lauric CBS products were initially developed with economic considerations to reduce production costs.

APPLICATION

Cocoa Butter (CBS) is used directly in chocolate and confectionery fats. Cocoa Butter Substitute is widely used in the manufacture of confectionery, bread coatings, chocolate mixes, fillings & fillings for biscuits, caramels, nougats & substitutes for milk fat in cheeses and analogues.

SPECIFICATION COCOA BUTTER SUBSTITUTE

Iodine Value (gI₂/100g)	1 Max
Free Fatty Acid (AS % Lauric)	0.1 Max
Moistures (%)	0.1 Max
Slip Melting Point (°C)	33.5 - 33.5
Color 5% LOV (Max)	1.0R