

TECHNICAL DATA SHEET

TRANS FAT FREE LIQUID SHORTENING

Product description

Non-Hydrogenated Liquid Frying Shortening

Ingredients

Canola oil, Palm Oil and modified Palm Oil, TBHQ (antioxidant)
Dimethylpolysiloxane (anti-foaming agent)

Product Code

SCP-101AA

Regulatory compliance

Kosher approved. (PAREVE MK 558)
Conforms to Food and Drugs Act of Canada.
0g Trans Fat Per Serving

Specifications		
Test		Analyse
Color		1.5 MAX
Free Fatty Acid		0.05% MAX
Peroxide Value		0.5 (meq/Kg) MAX
Flavor		Practically bland
Iodine Value		97 – 104 Wijs
Viscosity Kinematic at 20°C		1100-1300 cp
Smoke point		232°C
Flash point		290°C
Fire point		350°C
Nutritional Information (Per 2tps (10ml))		
	Amount	% Daily Value
Energy		80 calories
Fat	9 g	14%
Saturates	1.5 g	8%
+Trans	0 g	
Polyunsaturates	2.5 g	
Omega-6	1.5 g	
Omega-3	0.7 g	
Monounsaturates	5 g	
Cholesterol	0 mg	0%
Vitamine E		15%
OSI @ 110°C		20(Hrs)

Microbiology : Pure fats are not attacked by microbial species, since there must be a nutrient – containing aqueous phase in which the organism can grow. The moisture content of this product is below 0.1%; at this moisture level product will not support any microbial growth.

Shelf life : C.P. Vegetable Oil cannot advise on the bulk storage shelf life for this product because C.P. Vegetable Oil does not control the storage conditions once this product leaves our facility.

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