



PROCHOC 340

PIS No.: 210213-01

Revision date: 26/2/2013

Description

Prochoc340 is premium quality coating fat derived from hydrogenated & refined palm kernel oil.

Application

Prochoc340 is suitable to use as filling fat.

Ingredients

Hydrogenated palm kernel oil.

Specifications*

Property

Free Fatty Acid (as Lauric Acid)

Moisture & Impurities

Color (5.25" Lovibond)

Iodine Value

Slip Melting Point

max 0.1 %
max 0.1 %
max 1 Red
max 4-8 g/100g
34- 36 °C

Method

AOCS Ca 5a-40

AOCS Ca 2c-25

AOCS Cc 13e-92

AOCS Cd 1d-92

AOCS Cc 3-25

Solid Fat Content

20°C

25°C

30°C

35°C

40°C

min 70 %
min 48 %
min 18 %
max 7 %
max 2 %

AOCS Cd 16b-93 (I)

Packaging

Cartons of 20kg with polyethylene bag (food grade). Each packaging unit to be labeled with product name, net weight, production and expiry date.

Transportation

Carrier shall be suitable for food use, clean in order to prevent possible contamination, shall protect against deterioration.

Storage Condition & Shelf Life

Stored under dry conditions (RH<60%), in odorless place, away from direct sunlight, and at a temperature between 20-25°C, the product has a shelf life of 12 months.

**If the product is new in our portfolio, the specification is provisional. Formal specifications can only be agreed after 5 deliveries.*

Remarks: The Information is presented for your consideration in the belief that it is accurate and reliable; however, no guarantee or warranty either expressed or implied is made since conditions of use are beyond our control.



WILSPREAD 1000

PIS No.: 280812-R1

Revision date: 21/12/2012

Description

Wilspread 1000 is premium grade of non-lauric confectionery fat based on specially fractionated palm oil

Application

Wilspread 1000 is designed to have good heat resistance to avoid oil separation while maintaining its spreadable texture. It is suitable for use in production of spreadable pastes or cream preparation.

Ingredients

Palm oil fractions, emulsifier E471, and antioxidants (optional)

Specifications*

Property

Free Fatty Acid (as Palmitic Acid)
Moisture & Impurities
Color (5.25" Lovibond)
Peroxide Value (at shipment time)
Iodine Value

Typical Data

max 0.1 %
max 0.1 %
max 4.0 Red
max 1.0 meq/kg
58-65 g/100g

Method

AOCS Ca 5a-40
AOCS Ca 2c-25
AOCS Cc 13e-92
AOCS Cd 8-53
AOCS Cd 1d-92

Solid Fat Content

10°C
20°C
25°C
30°C
35°C
40 °C

6-16 %
1-11 %
max 7 %
max 5 %
max 3 %
max 1 %

AOCS Cd 16b-93 (I)

Fatty Acid Composition

Saturated fatty acids
Monounsaturated fatty acids
Polyunsaturated fatty acids
Trans fatty acids

38-48 %
40-50 %
8-18 %
max 1 %

AOCS Ce 1h-05

Packaging

18kg or 20kg Bag In Box (food grade). Each packaging unit to be labeled with product name, net weight, production and expiry date.

Transportation

Carrier shall be suitable for food use, clean in order to prevent possible contamination, shall protect against deterioration.

Storage Condition & Shelf Life

Stored under dry conditions (RH<60%), in odorless place, away from direct sunlight, and at a temperature between 20-25°C, the product has a shelf life of 12 months.

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BESSPREAD 533

PIS No.: 260515 – 01

Revision date: 26/5/2015

Description

Besspread 533 is formulated from fully refined, bleached and deodorized palm fraction base. It is produce in accordance with good refining practice.

Application

It is suitable to use for chocolate spread and as chocolate filling.

Ingredient

Palm fraction, Hydrogenated Palm oil

Specifications*

Property

Free Fatty Acid (as Palmitic Acid)

max 0.1 %

Moisture & Impurities

max 0.1 %

Slip Melting Point

30-36 °C

Color (5,25" Lovibond)

max 3 Red

Solid Fat Content

10°C

48 – 58 %

20°C

10 – 20 %

30°C

2 – 8

35°C

max 5

Method

AOCS Ca 5a-40

AOCS Ca 2c-25

AOCS Cc 3-25

AOCS Cc 13e-92

AOCS Cd 16b-93 (I)

Packaging

BIB (Bag in Box) of 18kg or 20kg (food grade). Each packaging unit to be labeled with product name, net weight, production and expiry date.

Transportation

Carrier shall be suitable for food use, clean in order to prevent possible contamination, shall protect against deterioration.

Storage Condition & Shelf Life

Stored under dry conditions (RH<60%), in odorless place, away from direct sunlight, and at a temperature between 20-25°C, the product has a shelf life of 12 months.

**If the product is new in our portfolio, the specification is provisional. Formal specifications can only be agreed after 5 deliveries.*

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PROCHOC 360

PIS No.: 180213 - 03

Revision date: 18/2/2013

Description

Prochoc360 is a fully refined, bleached, deodorized and hydrogenated palm kernel oil. It is produce in accordance with good refining practice.

Application

It is suitable to use in compound chocolate as coating fats.

Specifications*

Property

Free Fatty Acid (as Lauric Acid)

Moisture & Impurities

Iodine Value

Color (5.25" Lovibond)

Slip Melting Point

Solid Fat Content

20°C

25°C

30°C

35°C

40°C

max 0.1 %

max 0.1 %

max 7 gl₂/100g

max 1 Red

36 – 38 °C

min 72 %

min 50 %

min 20 %

max 10 %

max 5 %

Method

AOCS Ca 5a-40

AOCS Ca 2c-25

AOCS Cd 1d-92

AOCS Cc 13e-92

AOCS Cc 3-25

AOCS Cd 16b-93 (I)

Packaging

In 20 kg carton. Each packaging unit to be labeled with product name, net weight, production and expiry date.

Transportation

Carrier shall be suitable for food use, clean in order to prevent possible contamination, shall protect against deterioration.

Storage Condition & Shelf Life

Stored under dry conditions (RH<60%), in odorless place, away from direct sunlight, and at a temperature between 20-25°C, the product has a shelf life of 12 months.

**If the product is new in our portfolio, the specification is provisional. Formal specifications can only be agreed after 5 deliveries.*

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