

Product Data Sheet

Material : G-CBS-001.1

Product Name

Apichoc 9503

Product Description

A Lauric vegetable fat with superb bland odor and taste. It provides excellent melting properties at the best value.

Ingredients

RBD Hydrogenated Palm Kernel Stearin, Emulsifier (E492, E322 - Sunflower Lecithin)

Application

Excellent for formulation of compound chocolate bar, coating, enrobing etc for its excellent rigidity and cooling sensation upon melting in mouth

Storage and Shelf Life

Best to be used within 12 months from the manufacturing date, provided it is stored in the original unopened packaging in a cool, dry and odor free area at ambient temperature below 28°C. It should be tightly sealed or use up completely once the content is exposed.

Packaging Variance

PE-lined carton box 15 & 20 kg

Physical & Chemical Properties

| Parameter | Method | Spec. |
|-----------------------------------|------------------|-------------|
| Iodine Value cg I ₂ /g | AOCS Cd 1d - 92 | 1.0 max |
| Slip Melting Point (°C) | AOCS Cc 3 - 25 | 33.5 - 35.5 |
| Free Fatty Acid (% Lauric)* | AOCS Ca 5a - 40 | 0.1 max |
| Moisture (%) | AOCS Ca 2b - 38 | 0.1 max |
| Color (Red) | AOCS Cc 13e - 92 | 1.0 max |
| Peroxide Value (meq/kg)* | AOCS Cd 8b - 90 | 1.0 max |
| Solid Fat Content (%) | AOCS Cd 16b - 93 | |
| 10°C | | 96 min |
| 20°C | | 95 min |
| 25°C | | 88 min |
| 30°C | | 48 min |
| 35°C | | 5 max |

* FFA and PV commit at filling

Allergen Information

| | |
|-----------------|----|
| Cereal (gluten) | No |
| Crustacean | No |
| Eggs | No |
| Fish | No |
| Peanuts | No |
| Soybeans | No |
| Milk and dairy | No |

| | |
|-----------------|----|
| Tree Nut | No |
| Celery | No |
| Mustard | No |
| Sesame seed | No |
| Sulphur dioxide | No |
| Lupin | No |
| Mollusc | No |

Genetically Modified Status

The product is GMO-free, produced without using genetically modified sources in raw materials or additives.

Certification

Halal
 FSSC 22000