

# PRODUCT DATA SHEET



## SHORTENNING AL-NAKHLETEIN (LOW MELTING POINT)

**Description** 100% Refined Non-Hydrogenated Palm Oil, cholesterol free Creamy Pasty  
Texture Obtained by Physical Process (Sudden Cooling) for Palm Oil from 55 c  
to 18 c With Combinator

**Application** Food Industry

### Organoleptic properties

Parameter	Properties
Appearance - Color	White
Taste	Typical taste

### Chemical Specifications

Parameter	Standard
F.F.A. (as Oleic Acid)	0.1 Max
Color (Lovibond 5.25InchCell)	3.5 red/35 y
Peroxide value	0.5 % max.
Melting point 'C	38.0 - 40.0
Iodine Value	49.0 - 55.0
Specific Density (at 50 c)	0.891 - 0.899
Refractive Index (at 50 c)	1.454 - 1.456
Saponification Value	190 - 209
Unsaponification Matter	1.2% Max
Soap Content	5.0 ppm Max
Moisture & Volatile matter	0.05% Max
	at 10 c 58.4
	at 15 c 47.9
	at 20 c 35.4
Solid Fat Content	at 25 c 19
	at 30 c 13.3
	at 35 c 8.6
	at 40 c 5.4
	at 45 c 2.1
Rancimat Stability at 120 C	13.0 Hours Min

### Microbiological Specifications

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<b>Parameter</b>	<b>Standard</b>
Total Plate Count	< 100 CFU/g
Coliforms	NIL CFU/g
Yeast & Mold	NIL CFU/g

## Heavy Metals

<b>Parameter</b>	<b>Standard</b>
Iron	1.5 ppm max.
Arsenic	0.1 ppm max.
Lead	0.1 ppm max.
Copper	0.1 ppm max.

<b>Allergens</b>	The product may contain gluten.
<b>Packing</b>	PE bag (bleu color) food grade + Cardboard box; 25 Kg NET weight (+/_ 0,5 %)
<b>Storage</b>	The product must be stored in its unopened original packaging, in appropriate and good ventilated place, storage should be free from odorous products and pests Recommended to be stored at 45-55°C in dry place.
<b>Shelf life</b>	Shelf life after production date, 18 months.
<b>Regulatory compliance</b>	Production sites are certified: ISO 9001:2015, ISO 22000:2018.
<b>Other information</b>	The product is Kocher and Halal certified