



PRODUCT:COUVABRAND:MELTYPRODUCT CODE:MEL-CBR 30

# DESCRIPTION

Melty CBR 300H is a fractionated, hydrogenated, refined vegetable fat of non-lauric origin.

## **TECHNICAL CHARACTERISTICS (ex factory)**

Free fatty acis as oleic acid	Max. 0.10	%	AOCS Ca 5a-40
Peroxide value	Max. 1.0	Meq O2/kg	AOCS Cd 8b-90
Lovibond colour red (1"cell)	Max 1.5		AOCS Cc 13e-92
Organoleptic properties taste	Neutral		In House
Percentage of Solid fat at 20°C	69-78	%	IUPAC 2.150 (a)
Percentage of Solid fat at 25°C	52-61	%	IUPAC 2.150 (a)
Percentage of Solid fat at 30°C	32-41	%	IUPAC 2.150 (a)
Percentage of Solid fat at 35°C	12-20	%	IUPAC 2.150 (a)

## **ADDITIVES**

Sorbitan Tristearate E492	1.000 %
Sunflower Lecithin E322	0.025 %

#### **STORAGE**

Store packed vegetable fats in an odorless, clean, cool (<20°C) and dry (RH<60%) place. Recommended shelf life under mentioned conditions in max. 12 months. Direct exposure to light should be avoided.

#### **COMPLIANCE WITH FOOD LEGISLATION**

The product is brought in to the market in compliance with current relevant Malaysia Food Laws and Directives, including contaminants regulations and the recommendations made by Malaysian Food Laws. Packaging and transport containers also conform to the regulatory provisions.





151 CHIN SWEE ROAD #03-29, MANHATTAN HOUSE SINGAPORE 169876 TEL.+65 6225 6270 EXPORT@MELT-EX.COM