FAMILY OWNED SINCE 1922 COAST Packing Company	FLAVOR KING AV SHORTENING	Issued 12/3/2019	Page 1 of 1
	SPECIFICATION CODE CFFIKA42A0XX	Supersedes Date 11/1/2018	Version No. 6.0

I. GENERAL DESCRIPTION

A Refined A-V Shortening made especially for deep frying; a blend of refined beef tallow, soybean oil and/or cottonseed oil. Shortening is white, smooth and solid at room temperature and clear to brilliant liquid when heated.

II. PRODUCT SPECIFICATIONS

II.A. Physical characteristics	Standard - Tolerance	Method
Lovibond color	1.5 Red Max.	AOCS Cc 13b-45
Moisture	0.15 % Max.	Karl Fischer(AOCS Ca 2e-84)
Flavor and Aroma	Bland	Sensory
Mettler Dropping Point	106º- 116ºF	Mettler (AOCS Cc 18-80)
Smoke point	450ºF Min.	AOCS Cc 9a-48

II. B. Chemical characteristics		
Free fatty acid (expressed as % oleic)	0.05 Max.	AOCS Ca 5a-40
Peroxide value (meq/kg)	1.5 Max.	AOCS Cd 8b-90

II. C. Extraneous matter		
Foreign Materials	None	Filtration

III. PACKAGING

50 Lb. (22.68kg) packed in polyethylene lined corrugated boxes. 12 per tier; 3 tier; 36 per pallet, 12 per tier; 4 tier; 48 per pallet.

Dimensions: L.12 1/8 x w.11 x H. 12 1/4, Gross wt. 51.3 Net wt. 50 lb

IV. SHELF LIFE

9 months from date of packing

V. INGREDIENT STATEMENT

Beef tallow, vegetable oils (soybean and/or cottonseed oil), BHT added to improve stability. Dimethylpolysiloxane added to retard foaming.

VI. SHIPPING AND STORAGE CONDITIONS

Protect from extreme heat and cold temperatures, over 90 degrees Fahrenheit and under 40 degrees Fahrenheit. For best results store and use at 65 - 75 degrees Fahrenheit