

	CRISP N DRY CREAMY LIQUID FRY SHORTENING		Issued 6/1/2020	Page 1 of 1
	SPECIFICATION CODE HHMBZB23E035		Supersedes Date NONE	Version No. 1.0

I. GENERAL DESCRIPTION

Fully refined creamy liquid A-V shortening made especially for deep fat frying

Brilliant liquid when heated

II. PRODUCT SPECIFICATIONS

II.A. Physical characteristics

	<u>Standard - Tolerance</u>	<u>Method</u>
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	N/A	Mettler (AOCS Cc 18-80)
Smoke point	450°F Min.	AOCS Cc 9a-48

II. B. Chemical characteristics

Free fatty acid (expressed as % oleic)	0.1 Max.	AOCS Ca 5a-40
Peroxide value (meq/kg)	1.5 Max.	AOCS Cd 8b-90

II. C. Extraneous matter

Foreign Materials	None	Filtration
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III. PACKAGING

35 Lb. (15.9kg) packed in polyethylene jug in a corrugated box: 12 per tier; 5 tier; 60 per pallet

IV. SHELF LIFE

6 months from date of packing

V. INGREDIENT STATEMENT

Beef tallow and soybean oil, BHT added to improve stability

Dimethylpolysiloxane added to retard foaming

VI. SHIPPING AND STORAGE CONDITIONS

Protect from extreme heat and cold temperatures, over 100 degrees Fahrenheit and under 40 degrees Fahrenheit.

For best results store and use at 75-90 degrees Fahrenheit