

WILKOTE series

General descriptions

WILKOTE is fully refined, bleached and deodorised hydrogenated palm kernel oil and its fractions.

Characteristics

WILKOTE is a lauric fat which is suitable in replacing Cocoa Butter confectionery coating. WILKOTE is odourless and bland in taste having a good stability against oxidation. WILKOTE series can be added in the desirable proportion to achieve specific hardness.

Applications

WILKOTE is widely used in bakery and confectionery applications such as cream filling in biscuit, wafers, caramel and vermicelli.

Technical Specifications

Parameter	340	360	380
Free Fatty Acid (as lauric)	0.1% max	0.1% max	0.1% max
Moisture & Impurities	0.1% max	0.1% max	0.1% max
Iodine Value (Wijs)	4 - 8	7 max	4 max
Slip Melting Point (°C)	34 – 36	36 - 38	38 – 42
Color, Lovibond 5¼" cell	1R 10Y max	1R 10Y max	1R 10Y max
Solid Fat Content (%)			
20°C	70 min	72 min	80 min
25°C	48 min	50 min	60 min
30°C	18 min	20 min	30 min
35°C	7 max	10 max	16 max
40°C	2 max	5 max	8 max

Storage

It is essential to store WILKOTE in the original packing in a cool and dry place, ideally at 20°C and at a maximum relative humidity of 60%. It should be kept away from direct sunlight and odoriferous materials.