

## WILFIL series

### General descriptions

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

### Characteristics

WILFIL is a lauric fat with moderate hardness. It is odourless and bland in taste with exceptional keeping quality. WILFIL has a property of high gloss, good snap and firm set. It gives a smooth and excellent melt characteristics.

### Applications

WILFIL finds wide application in coating for biscuits and wafers. It is used in the production of caramel, toffee and cream centre. WILFIL is an excellent replacement for milk fat in both ice cream and non dairy creamers.

### Technical Specifications

Parameter	320	340	360	380	400	420
Free Fatty Acid (as lauric)	0.1% max	0.1% max	0.1% max	0.1% max	0.1% max	0.1% max
Moisture & Impurities	0.1% max	0.1% max	0.1% max	0.1% max	0.1% max	0.1% max
Iodine Value (Wijs)	8 – 16	5 – 13	4 – 12	6 max	5 max	3 max
Slip Melting Point (°C)	32 - 34	34 – 36	36 – 38	38 – 40	40 - 42	42 – 44
Color, Lovibond 5¼" cell	1R max 10Y max					
Solid Fat Content (%)						
20°C	60 min	65 min	68 min	70 min	72 min	75 min
25°C	33 min	38 min	40 min	42 min	48 min	55 min
30°C	10 min	15 min	16 min	20 min	28 min	36 min
35°C	6 max	9 max	11 max	14 max	14 min	18 min
40°C	Nil	3 max	4 max	6 max	10 max	13 max

### Storage

It is essential to store WILFILL 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.