

# Product Information Sheet



## CHOCO 357

PIS No.: SS/02/18-2012/R1

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### Description

Choco 357 is a lauric based cocoa butter substitute (CBS). It is manufactured under selective conditions of refined, bleached, deodorized, and hydrogenated process.

### Ingredient

Hydrogenated palm kernel oil and its fractions, emulsifier E492 and E322

### Specifications\*

Property	Typical Data	Method
Free Fatty Acid (as Lauric Acid)	max 0.1 %	AOCS Ca 5a-40
Moisture & Impurities	max 0.1 %	AOCS Ca 2c-25
Color (5.25" Lovibond)	max 1.0 Red	AOCS Cc 13e-92
Peroxide Value (at shipment time)	max 1.0 meq/kg	AOCS Cd 8-53
Iodine Value	max 4.0 gI <sub>2</sub> /100g	AOCS Cd 1d-92
Slip Melting Point	35 – 37 °C	AOCS Cc 3-25
Solid Fat Content		IUPAC 2.150a
20°C	78 – 88 %	
25°C	55 – 65 %	
30°C	min 26 %	
35°C	max 7 %	
40°C	max 2 %	
Fatty Acid Composition		AOCS Ce 1c-89
Saturated fatty acids	88 – 98 %	
Monounsaturated fatty acids	max 8 %	
Polyunsaturated fatty acids	max 3 %	
Trans fatty acids	max 7 %	

### Packaging

Cartons of 20kg with polyethylene bag (food grade). Each packaging unit to be labeled with product name, net weight, production and expiry date.

### Transportation

Carrier shall be suitable for food use, clean in order to prevent possible contamination, shall protect against deterioration.

### Storage Condition & Shelf Life

Stored under dry conditions (RH<60%), in odorless place, away from direct sunlight, and at a temperature between 20-25°C, the product has a shelf life of 12 months.

*\*If the product is new in our portfolio, the specification is provisional. Formal specifications can only be agreed after 5 deliveries.*

Remarks: the information is presented for your consideration in the belief that it is accurate and reliable; however, no guarantee or warranty either expressed or implied is made since conditions of use are beyond our control.