

WILSHORT series

General descriptions

WILSHORT is a premium quality shortening derived from fractionated, bleached and deodorised palm oil.

Characteristics

WILSHORT is specially texturised to impart good plasticity and ease of use at ambient temperature. It is specially formulated to ensure good leavening and tenderizing effect in dough products. WILSHORT provides good texture and shortening effect for biscuits and cookies. It is white in appearance and bland in taste.

Applications

WILSHORT is designed for bakery industry. It is ideal for automatic and semi-automatic production of bread, biscuits, cookies, pasties, wafers and sandwich cream for biscuits.

Technical Specifications

| Parameter | 3639 | 3943 | 4347 | 4750 | 5053 |
|----------------------------------|---------------|---------------|---------------|---------------|---------------|
| Free Fatty Acid (as palmitic) | 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 |
| Iodine Value (Wijs) | 54 max | 52 max | 50 max | 46 max | 45 max |
| Slip Melting Point (°C) | 36 – 39 | 39 – 43 | 43 – 47 | 47 – 50 | 50 – 53 |
| Color, Lovibond 5¼” cell | 3R 30Y max | 3R 30Y max | 3R 30Y max | 3R 30Y max | 3R 30Y max |

Storage

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