

Product Information Sheet



WILSPREAD SP

PIS No.: SS/06/02-2012/R1

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Description

Wilsread SP is non-lauric confectionery fat based on specially fractionated palm oil

Application

Wilsread SP is designed to have enough heat resistance to avoid oil separation while maintaining its spreadable texture. It is suitable for use in production of spreadable pastes or cream preparation.

Ingredient

Palm oil fractions, emulsifier E471

Specifications*

Property	Typical Data	Method
Free Fatty Acid (as Palmitic Acid)	max 0.1 %	AOCS Ca 5a-40
Moisture & Impurities	max 0.1 %	AOCS Ca 2c-25
Color (5.25" Lovibond)	max 3.0 Red	AOCS Cc 13e-92
Peroxide Value (at shipment time)	max 1.0 meq/kg	AOCS Cd 8-53
Iodine Value	max 64 gI ₂ /100g	AOCS Cd 1d-92
Slip Melting Point	18 – 21 °C	AOCS Cc 3-25
Solid Fat Content		IUPAC 2.150a
10°C	20 – 28 %	
20°C	max 6 %	
25°C	max 3 %	
30°C	max 1 %	
35°C	nil %	
Fatty Acid Composition		AOCS Ce 1c - 89
Saturated fatty acids	37 – 47 %	
Monounsaturated fatty acids	38 – 48 %	
Polyunsaturated fatty acids	max 16 %	
Trans fatty acids	max 1 %	

Packaging

BIB (Bag in Box) of 18kg or 20kg (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.