

## **WILKRIM**

### **General descriptions**

WILKRIM is a fully refined, bleached, deodorised and selectively hydrogenated coconut oil.

### **Characteristics**

WILKRIM is a stable lauric fat with excellent resistance to oxidation. It has a bland taste and is odorless.

### **Applications**

WILKRIM finds wide applications in ice cream industry. It is used in ice cream coating and it is excellent replacement for milk fat. It produces stable and fine crystalline in ice cream.

### **Technical Specifications**

<b>Parameter</b>	<b>WILKRIM</b>
Free Fatty Acid (as lauric)	0.1% max
Moisture & Impurities	0.1% max
Iodine Value (Wijs)	3 max
Slip Melting Point (°C)	30 – 33
Color, Lovibond 5¼" cell	1R 10Y max
Solid Fat Content (%)	
20°C	50 min
25°C	16 – 20
30 °C	4 – 8
35°C	3 max
40°C	Nil

### **Storage**

It is essential to store WILKRIM 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.