



HYDRO PALM STEARINE

GENERAL DESCRIPTION

Hydro Palm Stearine is a refined, bleached, deodorized and selectively hydrogenated palm Stearine.

CHARACTERISTIC

Hydro Palm Stearine is an excellent fat with good stability for the bakery industry. It provides the essential solid fat content and stable beta prime crystalline when used in margarine and shortening production.

For industrial application such as candle industry, it can be an alternative raw material for cost saving and also more environmentally friendly.

APPLICATIONS

Food: HPS is utilized as hardstock for margarine and shortening manufacturing

Industrial: can be mixed with paraffine wax for candle making

TECHNICAL SPECIFICATION

Free fatty acid (as palmitic,%) (AOCS Ca 5a-40)	0.08 max
Moisture and impurities (%) (AOCS Ca 2c-25)	0.05 max
Iodine Value (Wijs) (AOCS Cd 1d-92)	24-29
Slip Melting Point (oC) (AOCS Cc 3-25)	51-53
Colour (Iovibond 51/4" cell) (AOCS Cc 13e-92)	2.5 R max
Solid Fat Content (%) (IUPAC 2.150a)	
20oC	93-98
25oC	87-92
30oC	79-87
35oC	67-75
40oC	53-60

SHELF LIFE

24 months when stored in unopened original packing and under recommended storage conditions

PACKAGING

Hydro Palm Stearine is packed in carton of 25 ks lined with polyethylene bags. Loadability in 20' FCL is 888 boxes.

STORAGE

It is essential to store hydro palm stearine in the original packing in a cool and dry place, preferably not above 20oC and with 60% relative humidity. It should not be to bright daylight and must be stored away from odouriferous materials