

Refined deodorized bleached palm stearin

General description: Refined deodorized bleached palm stearin is a solid fraction, which is formed during the fractionation of palm oil after crystallization process at a specific temperature.

Application: it is used in margarine and fat products manufacture, re-esterification process, in the products with complex fat composition in manufacture of soaps and detergents.

Advantages of use:

- In the formulas for specialized margarines and fats;
- For re-esterification process in preparation of high quality milk fat replacers;
- For production of high quality detergents and cosmetics;
- For the production of instant food products (for frying of noodles);
- For surfactants, food emulsifiers production;

Composition: refined deodorized bleached palm stearin.

Physical and chemical indicators.

Indicator, units of measurement	Value	Measuring method
Melting point, °C	50-54	DSTU 6321
Anisidine value, c. u. max	6,0	DSTU ISO 6885
Acid value, mg KOH/g, max	0,5	GOST 5476, DSTU 4350
Peroxide value, mmol ½ O/ kg, max	15,0	DSTU 4570 DSTU ISO 3960
Fat content, % min	99,9	DSTU 4463
Moisture content, %, max	0,1	DSTU 4603
Hard triglycerides at a temperature 20°C 30°C 40°C	58-69 40-51 25-33	DSTU ISO 8294
Iodine number, % g I ₂ /100 g (according to Wijs)	34	DSTU 5475, DSTU ISO 3961
Nutritional value 100 g of fat, g/100g	99,9	
Energy value (caloric content), 100 g of fat, kJ (kcal)	3761 (899)	
Mass fraction of trans-isomers of oleic acid, max %	1,0	DSTU 4463, DSTU ISO 15304
Red color max (according to Lovibond scale 5,25")	3,1	DSTU 4568