



C I R A N D A

Certified organic foods
Worldwide trade & marketing

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PRODUCT: Palmfruit™ Organic Refined Palm Stearin 52°C

PRODUCT CODE: 74507, 74545
ORGANIC CERTIFICATION: Yes
KOSHER CERTIFICATION: Yes
MANUFACTURED IN: Brazil

QUALITY PARAMETERS

This product is produced and processed under hygienic conditions. Product is not irradiated or produced with genetically modified materials. The product has no Trans-fat as it is not hydrogenated.

Phosphorus (ppm) ≤3.0
Rancimat 130°C, 20 l/h ≥6.0
Flavor / Taste Neutral

PRODUCTION PROCESS

Refined Palm Stearin is obtained by natural fractionation of refined organic palm oil. The process of natural fractionation consists of successive steps of cooling and filtration without the addition of any chemical additives.

Fatty acid composition

Lauric Acid C12:0 0.2 ± 0.1
Myristic Acid C14:0 0.7 ± 0.5
Palmitic Acid C16:0 54.2 ± 5
Palmitoleic Acid C16:1 0.2 ± 0.2
Stearic Acid C18:0 6 ± 2
Oleic Acid C18:1 32.3 ± 3
Linoleic Acid C18:2 6 ± 2
Linolenic Acid C18:3 Traces
Arachidic Acid C20:0 0.4 ± 0.2
Trans acid Traces

PACKAGING

Kind of packing: Boxes with plastic liner
Net Weight: 30 lb / 13.6 kg or 50 lb / 22.68 kg per box or 396.83 / 180 kg per drum

Solid fat content (SFC) 10°C 74 ± 5
20°C 53 ± 5
25°C 42 ± 5
30°C 32 ± 5
35°C 23 ± 5
40°C 18 ± 5
45°C 12 ± 5

SHELF LIFE AND STORAGE

Maximum shelf life: 12 months after production if storage conditions are maintained.
Storage: Store in a cool and dry location away from sunlight.

Additives None

NUTRITIONAL VALUES (in 100 grams)

Energy 900 kcal / 3790 kj
Carbohydrates 0
Protein 0
Fat (g) 100
Saturates: 62
Trans fat 0
Fiber 0
Sodium 0

APPLICATIONS

Due to its high content of saturated triglycerides of high melting point, this product is solid at room temperature. This product can replace hydrogenated fats because of its typical melting profile. This is advantageous because this product has not been hydrogenated and is, therefore, **trans-fat free**.

CHEMICAL PROPERTIES

Free Fatty Acid (% Palmitic) ≤0.11
Peroxide value (mEq/kg) ≤2.5
Color (Lovibond Red 5 ¼) ≤4.0
Slip melting point (°C) 51 ± 2
Iodine Value (wijjs) 36 - 42

LABEL DECLARATION

Organic Palm Oil

***Values are typical, for general information only, and are not to be construed as specifications.** All descriptions, suggestions, and typical values supplied above are believed to be reliable, but Ciranda shall incur no liability by reason of inaccuracies or omissions in this information. Purchaser assumes sole responsibility for ensuring that product supplied by Ciranda is used in conformity with all applicable laws and regulations.