

QUALITASTE 492 Shortening

Qualitaste shortening is a good quality shortening made from mixture of good quality palm oil, palm stearin together with, permitted antioxidant and emulsifier.

PRODUCT APPLICATION

Qualitaste shortening is a practical frying medium for domestic and industrial purposes because it is more stable and holds a longer shelf life. Makes good texture and volume in cakes, creams (frostings), wafers and bread products because it contains beta crystalline which is essential for optimum creaming. Commonly used as a binding agent to substitute tallow in cold cut manufacturing. Qualitaste can also be applied for frying, pastry and cake making at home

BENEFITS

- Contains beta crystalline which is essential for optimum aeration
- Rich in Vitamin E
- 100% palm oil
- Cholesterol free
- No Trans Fatty Acids
- Lactose free



Product Specification

Specifications

Iodine Value (Wijs)	30-40
Slip Melting Point	49-52
Cloud Point	-
Free Fatty Acids as Palmitic	0.1% max
Moisture Content	0.1% max
Color, 5.14" Lovibond Cell	3 Red max
Solid Fat Content (SFC)	

Storage conditions

Qualitaste shortening is shelf stable and can be stored at room temperature.

Shelf life

24 months from the date of production when stored in unbroken packaging provided that the storage conditions specified are observed.

Purity

Qualitaste shortening is made from carefully selected raw materials and conforms to the requirements stipulated by Malaysian Food Act and Regulations, 1997.

Legal status

Certified Halal by the Islamic Development Department of Malaysia (JAKIM)
 ISO 9001:2000 certified
 HACCP Codex Alimentarius
 GMP Codex Alimentarius

Ingredients

Palm Oil, Palm Stearin, Distilled Monoglyceride (Dimodan) and Tert-butylhydroquinon (TBHQ).

Packaging

Carton : 5kg, 10kg, 15kg, 16kg, 20kg, and 25kg

Full Container Load

CARTON		
10KG	: 1064 Cartons	15KG : 1300 Cartons
16KG	: 1200 Cartons	20KG : 999 OR 1064 Cartons
22.68KG (50LBS)	: 800 Cartons	25KG : 999 Cartons

