

CERTIFICATE OF ANALYSIS

CAKE MARGARINE

Description: Suitable for premium quality cakes.

TEST PARAMETER	SPECIFICATION
Free fatty acid (AS Palmitic)	0.15 % MAX
Slip Melting Point (AOCS Cc3 - 25) °C	37 - 41 °C
Lovibond Colour (5-1/4" Cell)	Yellowish
Water Content (%) MAX	16 % MAX
Salt (%)	0.5 - 1.1%
Fat content (%) min	80% MIN

Packaging: 15 KG CTN

Shelf life : 24 months from manufacturing date

Storage : store in cold and dry place away from sunlight

Usage : Cream & Baking