



# TECHNICAL CARD COMPLETE PRODUCT

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## 1. PRODUCT

Denomination of sale	PRODUCT FOR FRYING
Name of sale	FRIGGIPIU'
Label	MIRA
Description	PALM OIL BI-FRA
Content	25 LT
Label according to label rule	CE nr. 1829-1830/2003
And traceability	

## 2. ORGANOLEPTICS FEATURES

Aspect	Oleic substance of yellow colour more or less intense
Consistency	Liquid at 20° C (at temperature of preservation lower of 6°C it can introduce itself solid)
Taste/Smell	Neutral, without strangers tastes

## 3. COMPOSITION

Palma oil bi-fractioned

## 4. CHEMICAL/PHISICS FEATURES

Acidity lower of 0.5% (expressed in Oleic acid) Density refers to 20/20°C 0.91-0.92  
N° Peroxides lower of 7.0% ( meqO<sub>2</sub>/KG) Index of refraction 25° C 1.460-1.475  
Impurity lower of 0.05% ( ether of petroleum)  
Spectrophotometer Exam in the visible K 420 lower of 0.20  
K 453 lower of 0.10  
Colour lower of 4,0 R (Lovibond 5 ¼) IV 62,5 g/100 g ( AOCS CD 1 a – 01 )

## 5. MICROBIOLOGICAL FEATURES

C.b.t/yeast/mould absents

## 6. NUTRITIONAL INFORMATION

Medium values for 100ml of product:

Energy :	kcal 819	Fats	g 91
	kJ 3367	Cholesterol	mg 0
Protein	g 0	Alimentar Fiber	g 0
Carbohydrate	g 0	Sodium	g 0
Of which sugars	g 0		



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## 7. PACKAGING

Packing for aliments in conformity in force of disposition of law

Can of 25 Lt

Dimensions: h: cm 42 l: cm 29.5

EAN Code 8 008584 270637

## 8. IDEAL TEMPERATURE TO FRY

Moderate frying (165°C-175°C) = all foods which contain more water, as vegetables and mushrooms

Warm frying (175°C-185°C) = frying of sea, cutlet, chicken, Krapfen, frozen potato

High frying (185°C-200°C) = little fishs, potato, patate chips

## 9. SALE UNITS

Can of 25 Lt

## 10. PALLETISERS

Type of pallet: Epal

N. pieces for layer: 11

N. levels for pallet: 3

N. pieces on pallet: 33

Dimensions: h: cm 132 lenght: cm 120 widht: cm 80

Total lt: 825

## 11. SHELF-LIFE AND LOT

DATE OF EXPIRY : expressed in day/month/year. Duration 18 month since the date of Packing

LOT: expressed in day/ month/year. Duration 18 month since the date of Packing

## 12. TRANSPORT AND PRESERVATION

Temperature between 18-22° C

To preserve in fresh and dry place , far from sources of lights and warm.

The present technical card non don't be specification of sale; la the related information , about the chemical/physics features and the formulation of product, have to be considered indicatives and not demanding.