



# American International Chemical, Inc.

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## SPECIFICATION SHEET

### SANS TRANS™ 50 No Trans, Non-Hydrogenated Shortening

Code No.	SCN No.	CAS No.	Effective Date	Product Manager	Written By	Rev. No.	Approved By
ST5LUF	-	-	April 6, 2005	MDS	MDS	Original	TJK

<b>CHARACTERISTICS:</b>	A Kosher palm oil, bakery shortening, based on palm oil and fractions of palm oil. It is non-hydrogenated and no trans fatty acids are produced during its manufacture. Sans Trans shortenings are naturally saturated and the solid fat crystallizes readily in the ideal form, beta-prime.
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<b>SPECIFICATIONS:</b>	Mettler dropping point	49°C/120°F
	Color (Lovibon 5 ¼")	5R max
	Free fatty acid (% as oleic)	0.05% max
	Peroxide value	1.0% max
	Solid fat content	
	10°C	87
	20°C	72
	30°C	49
40°C	26	

<b>PACKAGING:</b>	Sans Trans™ 50 is available in 50 lb cartons, flaked and in bulk liquid form.
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<b>APPLICATIONS:</b>	This flaked shortening ads structure to baked products increasing "flakiness". Its melting point and melting profile make it ideally suited as an icing stabilizer in flat and fudge-type icings. Used in dry mixes for biscuits and doughnuts, the flakes can be added without caking and greasiness. Sans Trans™ 50 can also be used in breading mixes to assist in binding the breading to the food and in candy applications for caramel and hard candy at 3% to reduce stickiness.
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<b>SPECIAL STORAGE INSTRUCTIONS:</b>	Sans Trans™ 50 needs no refrigeration. However, like all fats, it will absorb odors and should be stored between 65°-80°F in a dry place away from odor-producing substances. Storage life is 180 days. Bulk liquid product can be stored at 140°-150° for maximum of 14 days.
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