

SELINA

Oils & Fats - Oleoresins - Oleochemicals - Petrolatum - Waxes

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SPECIFICATION DATA SHEET

S3 WHITE OR YELLOW MARGARINE

TECHNICAL SPECIFICATIONS	
Product	White and Yellow Margarine
Description	Palm Oil Blend – Vegetable Based White Industrial Margarine
Application	Biscuits / Cakes / Confectionery / Creaming / Baking
Allergen Information	May Contain Soya (Lecithin) (E322)
Shelf Life	Approx. 6 Months Under Correct Storage Conditions
Storage Conditions	18 – 20 °C, Sealed and Away from Direct Sunlight or Heat

TEST DESCRIPTION	TEST METHOD	SPECIFICATION
Free Fatty Acid (as Palmitic) % m/m	AOCS 5a-40	0.05 max.
Iodine Value (cg/g)	AOCS Cd 1b-87	45 - 51
Slip Melting Point (°C)	AOCS Cs 3-25	35 - 40
MNI – Moisture & Impurities (%)	ASTM D1364	16 max.
Trans Fatty Acid Content (%)	AOAC 963.22	Non-Detected*
Salt (NaCl: Non iodated) (%)		< 2.0
Butter Flavour	-	Added
Beta-Carotene (Colourant) For yellow Marge only	-	Added

- Non-Hydrogenated Palm Oil and Fractions used