SansTrans™ Fry ST

Trans Free, Non-hydrogenated Frying Shortening

Product Data Sheet

Product Description:

SansTrans Fry ST is a bakery frying shortening based on palm oil and fractions of palm oil. It is non-hydrogenated and no trans fatty acids are produced during its manufacture. SansTrans shortenings are naturally saturated and the solid fat crystallizes readily in the ideal form, beta-prime.

The typical data suggests that its melt point and melting profile make it ideally suited to frying a wide variety of food products. The user is advised to fully evaluate the functionality and shelf life of the shortening in their intended finished product at their own facilities, as performance may be affected by varying formulations and process conditions.

Ingredient Statement:

Palm Oil, TBHQ, dimethylpolysiloxane. Kosher. (US)
Modified Palm Oil, TBHQ, dimethylpolysiloxane. Kosher. (Canada)

Typical Data:

Mettler Dropping Point	.....37-41ºC/99-106ºF
Color (5 1/4") Lovibond	.....5 R max
Free Fatty Acid (% as oleic)	.....0.05% max
Peroxide Value	.....1 max
OSI at 130ºF	.....8 hours min
SFC at 10ºC	48-55
SFC at 20ºC	24-31
SFC at 30ºC	6-13
SFC at 40ºC	.....5 max

The typical data provided here is valid at the point of shipment from our manufacturing facility.

Packaging:

SansTrans Fry ST is available in liquid bulk.

Storage and Handling:

SansTrans Fry ST needs no refigeration, however, like all fats it will absorb odors. Based on the typical data a shelf-life of 14 days is suggested for bulk product stored at 120-130ºF.*

Service:

A sales representative will be pleased to assist you in the use of this product. For additional information technical support or service, please call Loders Croklaan at 800-621-4710.

*Actual shelf-life may vary and is dependant upon several factors including the type of application, interaction between the shortening and components of the finished product, process conditions used in the preparation of the finished product and conditions of subsequent storage and shipping of the finished product.
The user is advised to carry out a full evaluation of the shortening to determine its suitability in their finished product.

This information is presented for your consideration in the belief that it is accurate and reliable; however, no guarantee or warranty either expressed or implied is made since conditions of use are beyond our control and no freedom from liability from patents, trademarks, or other limitations should be inferred.
For the most current information see www.croklaan.com.

Rev. date 12/09

Loders Croklaan
24708 W. Durkee Road
Channahon, Illinois
60410
North America
Tel. 800.621.4710
Fax 815.730.5202
E-mail: fats.lc@croklaan.com