TECHNICAL SPECIFICATIONS OF OUR PRODUCTS
MANTEQUINA COSTA

Date: September 17, 2007

PRESENTATION: 15 Kg blocks, 50 Kg drums of Mantequina Costa.

USAGE AND APLICATION:

For baking among others.

INGREDIENTS:

A mixture or refined oils, water, salt, soy lecitine and mono-diglycerids from fatty acids (emulsifier), Sodium benzoate (preservative), Butter flavor, Betacaroten (colorant), and BHT(antioxidant).

PHISICAL AND CHEMICAL CHARACTERISTICS:

SPECIFICATIONS	**AOCS METHOD**
Acidity as Oleic Acid: 0.10-0.14% AGL	Ca –5a – 40
Humidity : 16-18 %	Ca – 2b – 38
Impurities : 0.02%	Centrifugation
Peroxide : 1.0-3.5*Me02/Kg	Cd – 8 – 53
Iodine Index : 58-60 cg/g	Cd – 1 – 25
Refraction Point at 40°C: 1.4580-1.4584	Cc – 7 – 25
Melting Point (Closed Capillar): 40.0-42.0°C	Cc – 1 – 25
Melting Point (Open Capillar): 37.0-39.0°C	Cc – 3 – 25
Color Luibond 5 ¼ Cell A= 42.0 a 48.0	
R= 4.2 a 4.8	

* At packing time

Solid Fat Content	10°C	52 +/- 2
RMN MINISPEC	20°C	32 +/- 2
	30°C	13 +/- 2
	35°C	8+/- 2
	40°C	5+/- 2

Smell/Flavor: **Good (proper)**

HERNAN ALDAS E.
QUALITY CONTROL MANAGER