

TECHNICAL SPECIFICATIONS OF OUR PRODUCTS MANTEQUINA SIERRA

Date: September 17, 2007

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

USAGE AND APLICATION:

For baking among others.

INGREDIENTS:

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

PHISICAL AND CHEMICAL CHARACTERISTICS:

SPECIFICATIONS	INEN NORM	AOCS METHOD
Acidity as Oleic Acid: 0.10-0.12% AGL	Max. 0.35%	Ca -5a - 40
Humidity : 16-18 %	18+/-0.4%	Ca - 2b - 38
Impurities : 0.02%		Centrifugation
Peroxide : 1.0-3.5*Me02/Kg		Cd - 8 - 53
Iodine Index : 64-69 cg/g		Cd - 1 - 25
Refraction Index at 40°C: 1.458-1.459		Cc - 7 - 25
Melting Point (Closed Capillar): 36-38.0°C		Cc - 1 - 25
Melting Point (Open Capillar): 32.0-34.0°C		Cc - 3 - 25
Color Luibond 5 ¼ Cell	A= 44.0 a 58.0 R= 4.4 a 5.8	

* At packing time

Solid Fat Content	10°C	38 +/- 2
RMN MINISPEC	20°C	20 +/- 2
	30°C	7 +/- 2
	35°C	4 +/- 2
	40°C	2 +/- 1

Smell/Flavor:

Good (proper)

**HERNAN ALDAS E.
QUALITY CONTROL MANAGER**