

LATISTAB



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Description

Latistab is a speciality fat in powdered form, based on refined and hydrogenated vegetable oils and fats. Latistab is a spray chilled product containing 100% fat.

Application

Latistab can be used in a wide range of applications, e.g. as crystallisation starter, stabiliser against oil migration .

Specifications

Free fatty acid as oleic (%)	max 0.2	IUPAC 2.201(m)
Peroxide value (meq/kg)	max 2	AOCS Cd 8b-90(m)
Iodine value Wijs	max 4	IUPAC 2.205
Flavour	Neutral	Sensoric

Typical values

Slip melting point (°C)	63	AOCS Cc 3-25
Solid fat content (%)		IUPAC 2.150(a)
20°C	97	
30°C	97	
40°C	97	
50°C	94	
60°C	38	
70°C	max 10	
Trans fatty acids (%)	<1	IUPAC 2.304

Additives

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Nutritional values (typical values per 100g)

Energy (kJ/kcal)	3700 / 900
Fat (g)	100
Saturated fatty acids	93
Monounsaturated fatty acids	2
Polyunsaturated fatty acids	0
Protein (g)	0
Carbohydrates (g)	0
Salt (g)	0

Above product is produced according to relevant national legislation. Specified values are guaranteed ex-works Latitude Nature. As the specific application is beyond our control, users should conduct their own tests to assure the suitability of the product for a specific application.