

VEGETABLE OILS

Shortening



USHA[®]

Better Ingredients Better Life



For more information please visit:
www.ushaoil.com



SHORTENING

USHA Vegetable shortening is a soft plastic type fat used for baking needs, such as baking cakes, breads, fillings & biscuits.

USHA Vegetable Shortening is made from fully refined and deodorized palm oil. It is a palm based shortening that is non-hydrogenated, trans fat free and cholesterol free. It is also high oxidative stability fat. It offers a smooth consistency that facilitates mixing and may also be used for frying. Depending on customer's requirements, other ingredients, including anti-oxidants and emulsifiers are generally added in to our shortening.

USHA Vegetable shortening is obtained from sustainable palm oil with good plantation practice standards, recognized internationally by reputable organizations. All our products strive to create value for our customers by satisfying their requirements with standard performance characteristics.

- Trans Fat Free
- No Hydrogenation
- Cholesterol Free
- GMO Free

SHORTENING SPECIFICATIONS:

TESTING	STANDARD PRODUCTS	Ms38	MS41	MS44	MS48	MS51
Melting Point	C	36-39	39-42	42-46	46-50	50-52
Iodine Value	Mg/100g	49-54	48-50	42-48	38-48	35-42
Free Fatty Acid	%	< 0.1	< 0.1	< 0.1	< 0.1	< 0.1
Maoisture & impurities	%	< 0.1	< 0.1	< 0.1	< 0.1	< 0.1
Colour	51/4	< 3 Red	< 3 Red	< 3 Red	< 3 Red	< 3 Red
Peroxide Value	Meq/kg	< 5	< 5	< 5	< 5	< 5
Solid Fat Content (NMR)						
10 C	%	48-64	53-70	56-74	58-80	64-82

TESTING	STANDARD PRODUCTS	Ms38	MS41	MS44	MS48	MS51
20 C	%	16-34	26-50	30-54	38-60	43-60
30 C	%	1-16	2-10	5-18	8-26	15-28
40 C	%	0	0	0-5	3-10	3-15

- **PACKING:** In 20 cartons
- **CHARACTERISTIC:** Bland in taste, smell and suitable for any formulation of bakery