



speciality
ingredients

DP/PDS/32482/00

PRODUCT DATA SHEET MCT FAT BASE 32482

This spray dried MCT fat Powder is manufactured under stringent hygiene standards laid by HACCP practices and meets applicable purity criteria which allow its use in food and Nutraceutical industries

PHYSICAL TESTS

Organoleptic powder	Appearance : Free flowing powder with no lumps or foreign material, white to creamy white.
Organoleptic Reconstituted Powder (10 % solution)	Appearance : Uniform, milky, homogenous w/o any appearance of free fat on the surface. Odour/Falvour : no off odour & flavour Taste : Creamy, Fatty, Slighty sweet, nutty.

ANALYTICAL DATA

Moisture (105° C Oven)	1.0 - 3.0 %
pH (10 % soln.)	6.8 - 7.5
Ash	Max. 0.5 %
Protein (N X 6.38)	4.0 - 5.0 %
Fat	69.5 - 72.0 %
Saturated fat ratio	41.3 (C8) : 28.7 (C10)
Carbohydrates	22 – 24%
Total Energy (KJ/100 g)	3135 approx.
Energy from fat (% fat X 8.3) (KJ/100g)	2431 approx.

MICROBIOLOGICAL DATA

Total Plate Count	< 5000 CFU / GM
Yeast & Mould	< 100 CFU/ GM.
E.coli	Not Detected in 1 gm.
Salmonella	Not Detected in 25 gm.

Ingredients	MCT Oil, corn syrup, Caseinate, Antioxidants and emulsifier
Suggested Applications	Nutritional/Health foods, Dietetic/ Diabetic Nutrition, Sports Nutrition
Packaging	20 Kg. HMHD liner paper bags made from non-toxic food grade material.
Storage	Store in cool dry area.
Shelf life	15 months from date of manufacturing.

Approved by : **Mahesh Hatekar**
Asst. QA Manager.

Latest Revision Date : **May 15, 2014**