# **Unsalted Vegan Whirl /SG**

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# Description

A butter flavoured pumpable shortening

## Sustainability

Unsalted Vegan Whirl /SG contains 100% Segregated RSPO-certified sustainable palm.

#### Specifications

Specifications			
Texture Odour Flavour	Pourable Semi Solid Free from rancid and foreigr Free from rancid and foreigr		
Free Fatty Acid (%) Peroxide Value (meq/kg) Lovibond Colour (5.25")	0.2 max 2.0 max 5.0 Red Max	IUPAC 2.201 AOCS Cd 8 - 53 BS 684 1.14	
Typical values			
Free flow viscosity (seconds)	12-35	50ml B2 Cup @20°C	
Solid Fat Content (%):		IUPAC 2.150	
N10	3.9		
N20	2.2		

#### Ingredients (in descending weight order)

Vegetable Oil (Rapeseed, Palm), Colour: E160a, Natural Flavouring

## Nutritional values (typical values per 100ml)

Energy Fat of which Saturates Monounsaturates Polyunsaturates Carbohydrate of which Sugars Protein	3404kJ/828kcal 92g 14g 55g 23g 0g 0g
Protein Salt	Og Og

Above product is produced according to relevant national legislation. Specified values are guaranteed ex-works AAK factories. 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.



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## Packaging

2L PET bottle x6 within corrugated cardboard box

## Storage

Store unopened in a cool (10 - 20°C) dry place away from direct sunlight and strong odours.

## Shelf life

When stored under the above conditions the product has a shelf life of 365 days from date of manufacture.

## Coding

Batch coding and durability information are printed on labels attached to each unit.

# Country of manufacture

UK

Ingredient origins	
Rapeseed oil	For countries of origin please refer to P55 Origins - Bulk Oils, provided as a separate document
Palm oil	
Colour: beta carotene (E160a)	UK
Natural flavouring	France, Denmark, USA

### Microbiological characteristics

The refined oils used in the manufacture of this product are automatically sterilised in the final processing stage. Moreover, the product's composition precludes the growth of pathogens, spoilage organisms and virtually all other micro-organisms. Because of this AAK International does not undertake routine microbiological QC of products. However, processes and products are monitored for hygiene.

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### Allergens

Information regarding the presence of allergens according to Regulation (EU) No. 1169/2011

Allergen	Presence as an ingredient or additive?	Comments
Cereals Containing gluten	No	
Crustaceans and products thereof	No	
Egg and products therof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products therof	No	
Milk and products thereof (including lactose)	No	
Mustard and products thereof	No	
Nuts	No	
Celery and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO2	No	
Molluscs and products thereof	No	
Lupins and products thereof	No	

#### Other information

This product is suitable for vegetarian applications.

This product is suitable for vegan applications

This product does not contain genetically modified ingredients.

This product has not been irradiated.

This product does not contain hydrogenated fats.

This product does not contain alcohol.

This product does not contain gelatine.

This product is primarily intended for food manufacturing use, should it be required, information pertaining to the requirements of Regulation (EU) No. 1169/2011 is provided above.

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