HYDRO-FRACTINATED SOYBEAN OIL
AGP 950100

This is an all-purpose vegetable shortening that has been hydrogenated. Further processing through crystal fractionation (winterization) removes solids and results in oil with enhanced stability that will remain clear at reduced temperatures. AGP's hydro-winter soybean oil has a light color and completely band flavor. This product is an excellent multi-purpose oil that will work well in a variety of applications including general cooking, baking, and dry prepared mixes.

Antioxidants may be added (at customer's request) to improve AOM stability and shelf life. Antifoaming agents may be added (at customer's request) to improve frying performance.

This product is certified "Kosher" by the Union of Orthodox Jewish Congregations.

Chemical Properties

			Test Method
Iodine Value (IV):	86-92	meq/kg	AOCS Cd 1-25
Free Fatty Acid (FFA):	0.05	Max (%)	AOCS Ca 5a-40
Peroxide Value (PV):	1.0	Max (meq/kg)	AOCS Cd 8-53
Active Oxygen Method (AOM):	50	Min (hr)	AOCS Cd 12-57

Organoleptic Properties

Appearance:	Clear & Brilliant @ 90°F
Flavor:	Bland/Neutral
Odor:	Clean/Free of non-typical odors

Physical Properties

			Test Method
Color:	1.0/10	Max (Lovibond R/Y)	AOCS 13b-45
Moisture:	0.05	Max (%)	AOCS Ca 2e-84

Fatty Acid Composition

Palmitic (C16:0)	10.0%
Stearic (C18:0)	6.0%
Oleic (C18:1)	65.0%
Linoleic (C18:2)	19.0%
Linolenic (C18:3)	<1.0%

Note: These are typical values.

Solid Fat Content

	Max
SFC @ 50°F	14.0
SFC @ 70°F	1.0
SFC @ 80°F	n/a
SFC @ 92°F	n/a
SFC @ 104°F	n/a

Test Method: AOCS Cd 16b-93

AGP Product Code 950100
Effective Date: 21-Nov-13

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