

PRODUCT CODE	APPLICATION	CHEMICAL PROPERTIES			PHYSICAL PROPERTIES		PACKING
		IODINE VALUE (g I2/ 100g)	FREE FATTY ACID (AS % LAURIC)	MOISTURES (%)	SLIP MELTING POINT (°C)	Color 5¼" LOV (Max)	
COCOA BUTTER SUBSTITUTE							
PERMATA CHOC 555	Chocolate Moulding and Confectionery Fat	1 Max	0.1 Max	0.1 Max	33.5 - 35.5	1.0R	C
PERMATA COTE 340	Chocolate Coating Fat	4 - 8	0.1 Max	0.1 Max	34 - 36	1.0R	C
PERMATA COTE 350	Chocolate Coating Fat	4 - 6	0.1 Max	0.1 Max	35 - 37	1.0R	C
PERMATA COTE 360	Chocolate Coating Fat	7 Max	0.1 Max	0.1 Max	36 - 38	1.0R	C
PERMATA COTE 361	Chocolate Coating Fat	7 Max	0.1 Max	0.1 Max	36 - 38	1.0R	C
PERMATA COTE 380	Chocolate Coating Fat	2 Max	0.1 Max	0.1 Max	38 - 42	1.0R	C
PERMATA CREAM 320	Chocolate Coating Fat and Filling Fat	16 Max	0.1 Max	0.1 Max	32 - 34	1.0R	C
PERMATA CREAM 340	Chocolate Coating Fat and Filling Fat	13 Max	0.1 Max	0.1 Max	34 - 36	1.0R	C
PERMATA CREAM 360	Chocolate Coating Fat and Filling Fat	12 Max	0.1 Max	0.1 Max	36 - 38	1.0R	C
PERMATA CREAM 380	Chocolate Coating Fat and Filling Fat	6 Max	0.1 Max	0.1 Max	38 - 40	1.0R	C
PERMATA CREAM 400	Chocolate Coating Fat and Filling Fat	5 Max	0.1 Max	0.1 Max	40 - 42	1.0R	C
PERMATA CREAM 420	Chocolate Coating Fat and Filling Fat	3 Max	0.1 Max	0.1 Max	42 - 44	1.0R	C

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		IODINE VALUE (g I2/ 100g)	FREE FATTY ACID (AS % PALMITIC)	MOISTURES (%)	SLIP MELTING POINT (°C)	Color 5¼" LOV (Max)	
SHORTENING							
PERMATA SHORT 3436	Bakery Fat	50 - 55	0.1 Max	0.1 Max	34 - 36	2.0R	C
PERMATA SHORT 3639	Bakery Fat	49 - 53	0.1 Max	0.1 Max	36 - 39	2.0R	C
PERMATA SHORT 3840	Bakery Fat	49 - 52	0.1 Max	0.1 Max	38 - 40	2.0R	C
PERMATA SHORT 3842	Bakery Fat	48 - 52	0.1 Max	0.1 Max	38 - 42	2.0R	C
PERMATA SHORT 3942	Bakery Fat	48 - 52	0.1 Max	0.1 Max	39 - 42	2.0R	C
PERMATA SHORT 4042	Bakery Fat	48 - 52	0.1 Max	0.1 Max	40 - 42	2.0R	C
PERMATA SHORT 4244	Bakery Fat	47 - 50	0.1 Max	0.1 Max	42 - 44	2.0R	C
PERMATA SHORT 4245	Bakery Fat	47 - 50	0.1 Max	0.1 Max	42 - 45	2.0R	C
PERMATA SHORT 4347	Bakery Fat	45 - 49	0.1 Max	0.1 Max	43 - 47	2.0R	C
PERMATA SHORT 4548	Bakery Fat	44 - 48	0.1 Max	0.1 Max	45 - 48	2.0R	C
PERMATA SHORT 4850	Bakery Fat	38 - 44	0.1 Max	0.1 Max	48 - 50	2.0R	C
PERMATA SHORT 4852	Bakery Fat	36 - 44	0.1 Max	0.1 Max	48 - 52	2.0R	C
PERMATA SHORT 5052	Bakery Fat	36 - 43	0.1 Max	0.1 Max	50 - 52	2.0R	C

PERMATA® COOKING OIL SPECIFICATIONS

PRODUCT CODE	PRODUCT DESCRIPTION	CHEMICAL PROPERTIES			PHYSICAL PROPERTIES			PACKING	
		IODINE VALUE (WIJS) (g I2/ 100g)	FREE FATTY ACID (AS % PALMITIC)	MOISTURES & IMPURITIES (%)	Peroxide Value (MEQ/kg)	MELTING POINT (°C)	Color 5¼" LOV (Max)		Cloud Point (CP)
COOKING OIL									
PERMATA 56	RBDP Olein IV 56	56 Min	0.1 Max	0.1 Max	1 max	24 Max	3R	10 Max	J
PERMATA 58	RBDP Olein IV 58	58 Min	0.1 Max	0.1 Max	1 max	24 Max	3R	8 Max	J

J - Jerrycan (5, 10, 20, 25 Liter)
 Three Layer Plastic Yellow or White Color
 C - PE Lined Cartons (15, 20, 25 Kg)
 Single Layer Plastic Blue Color
 Carton Colour White/Brown

We offer a comprehensive range of vegetable derived specialty fats for industrial and edible purposes.

PERMATA® products can be supplied as Halal, Food and Kosher grades

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