

Name of Material	:	Dalda or Vegetable Fat or Banaspati
Manufacturer	:	NA
Supplier	:	NA
Country of Origin	:	NA
Batch/Lot No.	:	NA
MFG Date	:	NA
EXP Date	:	NA
Challan No.	:	NA
QA Ref. No.	:	NA
QRN Ref. No.	:	NA
Qty. Supplied	:	NA
Date of Received	:	NA
Date of Testing	:	NA
Date of Reporting	:	NA

SN	Description	Specification	Results
01	Physical appearance	The materials shall be free from any impurities and shall be unadulterated with any fats and oils like marine and animal oils when melted the product shall be clear, bright & free from sediments, unpleasent taste and smell.	
02	Flavor	Must be characteristic	
03	Color	Off white; Yellowish	
04	Refractive index at 40°C	1.4580 – 1.4620	
05	Free fatty Acids (as oleic acid) Percent by mass, Max.	0.25	
06	Acid value (maximum)	0.5	
07	Moisture Percent by mass, Max.	0.25	
08	Peroxide value (milli equivalents of oxygen/per kg, Max.	10.0	
09	Slip melting point, as estimated by capillary tube method	33°C - 37°C	
10	Defects Free	Free from dust. Free from foreign matter. Free from abnormal color and flavor.	



Ameera Consultancy

Sample Copy to Boost You on Another Way



Remarks	
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Decision		Accepted		Rejected
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Tested By

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Checked By

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Approved By



Other Related Information

Name of Material	Dalda or Vegetable Fat or Banaspati
Others Name	NA
Chemical Composition	NA
Molar Mass	NA
Density	NA
Melting Point	NA
Boiling Point	NA
Others Information	<ul style="list-style-type: none"> - Act as a Shortening Agent – The water or Sugar solution interacts with the flour protein to create gluten, which forms a cohesive & extensible network. - When some fat coats the flour this network is interrupted & the eating properties after baking are less hard, short & more inclined to melt in the mouth.
Function in Food Process	<ul style="list-style-type: none"> - Nutrition & give biscuit their golden color. - Lubrication. - Adds a shortness to a biscuit dough. - Give a Short even texture. - Entangles and holds air bubbles in the mixture as creamed with sugar. - Flavor development. - Emulsification. - Heat transfer. - Helps keep food products moist and extend the products shelf-life

