

# Ertifri N 35 SG

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## Lower SAFA frying fat, RSPO segregated

Ertifri N 35 SG is a low SAFA alternative for common palm based frying fats. The functionality of the frying fat has a significant impact on adhesion of coating to the product, resistance against sweating and solubilisation of the coating during shelf life, ... problems often encountered with low SAFA frying fats. The main characteristics of Ertifri N 35 SG are:

- ✓ Performance comparable to palm during frying and storage of product
- ✓ 35% saturated fatty acids
- ✓ Better nutritional profile than palm
- ✓ Based on palm, RSPO segregated fats
- ✓ Non trans
- ✓ Non hydro



### Performance in frying applications

Oil loss is comparable to that of palm but SAFA is much lower.

#### Determination of oil loss

- ✓ Frying and cooling of product
- ✓ Product placed on paper towel
- ✓ Storage for 24 hours at 20°C
- ✓ Weighing of paper towel
- ✓ Calculation of oil release

Oil loss at 20°C vs SAFA-content

