

Prep ZT

Product number(s) | Site(s) of manufacturing

6658-4254 | AAK-SE

Version

05

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Description

Prep ZT is a non-hydrogenated refined vegetable oil with a low amount of saturated fatty acids. Prep ZT is pourable at room temperature and has a good stability against oxidation.

Application

Prep ZT is used for snack food, cereals and for deep frying of pre-fried foods such as potato chips, chicken, fish, meat, vegetables etc. As a result of its low melting point, it is also very easy to use.

Specifications

Free fatty acid as palmitic acid (%)	Max 0,1	IUPAC 2.201(m)
Peroxide value (meq/kg)	Max 0,5	AOCS Cd 8b-90(m)
Iodine value Wijs	75 - 85	IUPAC 2.205
Flavour	Neutral	Sensoric

Typical values

Density 30°C (g/cm ³)	0,91	Electronic density meter
Smokepoint (°C)	>200	AOCS Cc 9a-48(m)
Flashpoint (°C)	>290	AOCS Cc 9a-48
Oil stability index 120°C (h)	10	AOCS Cd 12b-92(m)
Saturated fatty acids (%)	24	IUPAC 2.304
Monounsaturated fatty acids (%)	66	IUPAC 2.304
Polyunsaturated fatty acids (%)	10	IUPAC 2.304
Trans fatty acids (%)	<1	IUPAC 2.304

Additives

Anti-foaming agent E900

Ingredients (in varying proportions)

Vegetable oil (Palm oil 70%, Swedish Rapeseed oil 30%), anti-foaming agent E900.

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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Nutritional values (typical values per 100g)

Energy	3700 kJ, 900 kcal
Protein	-
Carbohydrates	-
Fat	100 g
of which	
- Saturated	28 g
- Monounsaturated	50 g
- Polyunsaturated	17g
- Trans content	< 1g
- Cholesterol	< 5mg
Fibre	-
Sodium (salt 1.5%)	-

Packaging

Can 10L

Pallet

4 layer/pallet

20 cans/layer

80 cans/pallet net weight 728,8 kg

Best before

12 months from production date in unopened package.

Storage

Dry and cool / room temperature.

Other information

Allergens: -

The product is marked in accordance with EU directives 2006/142/EG and SLV FS 2007:11 regarding allergens.

The product is if applicable, marked in accordance with EU 1829/2003 and 1830/2003 regarding GMO.

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