

GLOFRY T5050

TECHNICAL DATA SHEET

TDS/003/GY0005 Rev 6/ 11-01-2024

Material No: GY-0005

Description:

GLOFRY T5050 is developed with combination of fine raw materials to enhance frying life performance compared to ordinary cooking oil.

Application:

GLOFRY T5050 is suitable for industrial frying, shallow or pan frying and deep frying.

Advantages:

- Increase frying life of the fried oil.
- Increase shelf life of fried products.
- Absorb less oil in fried products.
- Slow acceleration of FFA.
- Slow acceleration of Peroxide Value.
- Slow down the rate of Rancidity.
- High Rancimat value which provides better stability on the shelf life of fried products.

Usage level:

Maximum recommended dosage up to 0.044% or equivalent to 200ppm TBHQ content and as allowed by the country's Food Act Regulatory Body.

Ingredients:

Tertiary butyl hydroquinone, E319
Propylene glycol, E1520

Typical characteristics:

Colour Amber

Quality specifications:

TBHQ content, %	44 – 45
Specific gravity (20/20°C)	1.050 – 1.100
Refractive index (25°C)	1.480 – 1.500

Heavy metals:

Arsenic (As), ppm	Less than 0.1
Lead (Pb), ppm	Less than 0.5
Cadmium (Cd), ppm	Less than 0.1
Mercury (Hg), ppm	Less than 0.05

Storage:

GLOFRY T5050 should be stored in cool and dry condition of non-tempered packaging of max 25°C of max 80 % humidity. Keep away from direct sunlight.

Shelf life:

24 months

Packaging:

25 kg jerry can

Safety handling:

Safety Data Sheet is available upon request.

Country of origin:

Malaysia