

Product Bulletin

WECOBEE[®] S is a triglyceride derived from fully hardened palm kernel oil.

Applications

- ✓ Cocoa butter replacement for confectionery coatings
- ✓ Dairy toppings and baked goods
- ✓ Base for suppositories and ointments
- ✓ Bodying agent for lip balms

Typical Properties

Appearance at 25°C	White to off-white	Melting Point, °C (°F).....	44 (111)
Odor and Flavor	bland	Solid Fat Content, 10°C	94.6
Free Fatty Acid (% as oleic)	0.04	21.1°C	75.2
Peroxide Value, meq/kg	0	26.8°C	50.9
Moisture, %	0.03	33.3°C	22.9
Density, g/mL (lbs/U.S. gal).....	0.90 (7.5)	37.8°C	12.2
		40.0°C	9.3

Nutrition Information (per 100 grams)

Calories from Fat, kcal/g*	900	Trans Fat, g	0
Total Fat, g	100	Polyunsaturated Fat, g	0
Saturated Fat, g	96.5	Protein, g	0
Monounsaturated Fat, g	3.5	Total Carbohydrate, g	0

Ingredients

Vegetable oil

Packaging

WECOBEE S is available in 50-lb solid cubes (bag-in-box), (net weight 50 lbs/22.7 kg).

Certifications

WECOBEE S is Kosher certified.

WECOBEE S is approved under FDA 21CFR 170.30 as GRAS when following the prescribed conditions of use. Please consult the appropriate CFR section to ensure compliance.

WECOBEE S has a Type IV Drug Master File (DMF) available.



WECOBEE®

Specialty Triglycerides

Statements

WECOBEE S is

- ✓ Food Grade.
- ✓ Produced following the principles of Food Safety Standards.
- ✓ Fully traceable from finished products to raw materials and vice versa.
- ✓ Non-GMO (Genetically Modified Organism). Not based on genetically modified raw materials and does not need to be labeled under GM labeling rules.
- ✓ Allergens: None.
- ✓ Free from any irradiated or ionized components and has not been ionized or irradiated.
- ✓ Not subjected to risk from Bovine Spongiform Encephalopathy (BSE) and Transmissible Spongiform Encephalopathy (TSE).
- ✓ Not mentioned in the World Anti-Doping Agency (WADA) prohibited substances list and is free from prohibited substances mentioned in the WADA list as of the publication date of this document.

Storage & Handling

It is recommended that WECOBEE S be stored in sealed containers at temperatures not exceeding 90°F (32°C). Avoid overheating.

Normal safety precautions should be employed when handling WECOBEE S.

Product Stewardship

This product bulletin has been written in accordance with ACC's Product Stewardship guidelines.

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