

Product Bulletin

WECOBEE[®] FS is a triglyceride derived from hydrogenated palm kernel vegetable 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 solid	Moisture, %	0.01
Odor and Flavor	bland	Density, g/mL (lbs/U.S. gal)	0.90 (7.5)
Free Fatty Acid (% as oleic)	0.04	Melting Point, °C (°F)	39.8 (103.6)
Peroxide Value, meq/kg	0	Solid Fat Content, 20°C	84
C8:0, %	5	25°C	61
C10:0, %	4	30°C	30
C12:0, %	52	35°C	7
C14:0, %	16	40.0°C	2
C16:0, %	8		
C18:0, %	15		

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	97.4	Protein, g	0
Monounsaturated Fat, g	2.6	Total Carbohydrate, g	0

Ingredients

Vegetable oil

Packaging

WECOBEE FS is available in 50 lb. cartons.

Certifications

WECOBEE FS is Kosher certified.

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



WECOBEE®

Specialty Triglycerides

Statements

WECOBEE FS 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 FS be stored in sealed containers at temperatures not exceeding 90°F (32°C). Avoid overheating.

Normal safety precautions should be employed when handling WECOBEE FS.

Product Stewardship

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

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