



ALARA

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# VEGETABLE FATS **PRODUCT CATALOGUE**

**PT ALARA GLOBAL EXPORT**

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# Product Categories

PT Alara Global Export is a commodity manufacturing and products exporting company that deals with foodstuffs which focuses on the confectioneries, cosmetics, and other manufacturing industries

Dealing mainly in the vegetable oil and fats, as well as other product that covers Coconut derivatives, the company has been supplying Indonesian specialties to many countries mainly located in Asia, Oceania, Middle East, and the European market.

As per the first quarter in 2021, the company has been succeeded in establishing a partnership with an affiliate partner in Rotterdam, The Netherlands. The company wishes to keep on growing its reach as well as maintaining good relations with both of our new and existing clients.

## **VEGETABLE FATS**

- COCOA BUTTER SUBSTITUTE (CBS)
- HYDROGENATED REFINED COCONUT OIL (RHCNO)
- SHORTENINGS
- MARGARINE

# COCOA BUTTER SUBSTITUTES (CBS)

## AG New Melarin 38

Description : AG-NEW MELARIN 38 is made from fully refined, and fully hydrogenated Palm Kernel Oil. In addition to their bland taste and flavor, they also have excellent stability against oxidation

AG-NEW MELARIN 38 is a non tempering fat designed for use in non-critical areas where price economy is of significance. They are suitable for a wide variety of applications which include compound coatings, biscuit and wafer fillings, nougats, toffees and caramels.

### **Physical / Chemical Specification**

Iodine Value Max	1.0 – 5.0
Free Fatty Acid	Max 0.1%
Moisture and Impurities	Max 0.1%
Slip Melting Point	37-34°C
Colour (Lovibond 5¼ cell)	1.0 Red Max
Peroxide Value (at Filling)	Max 1.0 meq/kg

Solid Fat Content (%) by Bruker NMR

20°C Min 85%

25°C 62.0% – 72.0%

30°C 28.0% – 38.0%

35°C 7,0% – 15,0%

40°C Max 6.0

Packaging : 25kg Net, Carton Box with PE plastic Bag,  
190kgs Drums or in Bulk

Place of Origin : Indonesia

Shelf Life : 365 Days

# COCOA BUTTER SUBSTITUTES (CBS)

## AG - H2

Description : AG - H2 is a Cocoa Butter Substitute made from fully refined, hydrogenated and fractionated vegetable fat of lauric origin. It is bland in taste and flavor.

AG - H2 is a non-tempering fat with melting point similar to that of Cocoa Butter. It have a steep melting behavior which makes it very suitable for the production of high quality compound chocolate application.

### **Physical / Chemical Specification**

Iodine Value	Max 2.0
Free Fatty Acid	Max 0.1%
Moisture and Impurities	Max 0.1%
Slip Melting Point	34 - 36
Colour (Lovibond 5¼ cell)	1.0 Red Max
Peroxide Value (at Filling)	Max 1.0 meq/kg

Solid Fat Content (%) by Bruker NMR

20°C Min 94%

25°C Min 88%

30°C Min 46.0%

35°C Max 5.0%

Trans Fat (%) Max 1.0%

Packaging : 25kg Net, Carton Box with PE plastic Bag,  
190kgs Drums

Place of Origin : Indonesia

Shelf Life : 365 Days

# COCOA BUTTER SUBSTITUTES (CBS)

## AG - H2DF

Description : AG - H2DF is a Cocoa Butter Substitute made from fully refined, hydrogenated and fractionated vegetable fat of lauric origin. It is bland in taste and flavor.

AG - H2DF is a non-tempering fat with melting point similar to that of Cocoa Butter. It have a steep melting behavior which makes it very suitable for the production of high quality compound chocolate application.

### **Physical / Chemical Specification**

Iodine Value Max	1.0
Free Fatty Acid Max	0.10%
Moisture and Impurities	Max 0.1%
Slip Melting Point	33-35°C
Colour (Lovibond 5¼ cell)	1.0 Red Max
Peroxide Value (at Filling)	Max 1.0 meq/kg
TFA (%)	Max 1.5
Solid Fat Content (%) by Bruker NMR	
20°C	90-96%
25°C	86-92%
30°C	43-50%
35°C	Max 4.0%
Saponification Value	240-260

Packaging : 25kg Net, Carton Box with PE plastic Bag,  
190kgs Drums

Place of Origin : Indonesia

Shelf Life : 365 Days

# RHCNO

## HYDROGENATED REFINED COCONUT OIL

Description : Refined Hydrogenated Coconut Oil

Application : Frozen Yogurt Mixing, Non-Daily Creamer, and Baking Materials

TECHNICAL SPECIFICATION			
Parameter	Level specification	Results	Method
Free Fatty Acid (as Lauric)	0.10% (max)	0.02	AOCS Ca 5a – 40
Moisture & Impurities	0.10% (max)	0.02	AOCS Ca 2e – 84
Slip Melting Point	30 - 34°C	32°C	AOCS Cc 3 – 25
Iodine Value (WIJ'S)	1.0 gI2/100g (max)	0.36	AOCS Cd 1b – 87
Colour (5 ¼" Lovibond Cell)	1.0 R (max)	0.2 R	AOCS Cc 13e – 92

### Solid Fat Content at

10		91.2	-
20		57.8	-
25	IUPAC 2.150a-p	21.9	-
30		4.9	-
35		1.8	-
40		0.0	-

Packaging : 25kg Net, Carton Box  
 Place of Origin : Indonesia  
 Shelf Life : 365 Days

# SHORTENINGS

Description : Bakemaster Shortening BM 3040 is a bland multipurpose shortening made from freshly refined palm oil.

Application : Baking materials, creaming, cream fillings, confectioneries

## Physical / Chemical Specification

Iodine Value	47 - 53
Acid Value	Max 0.5%
Moisture and Impurities	Max 0.1%
Slip Melting Point	40 - 60°C
Colour (Lovibond 5¼ cell)	2.5 Red Max
Peroxide Value (at Filling)	Max 1.0 meq/kg

Solid Fat Content (%) by Bruker NMR

20°C 28-33%

25°C 19-23%

30°C 12-16%

35°C 9-13%

40°C Max 8.0

Packaging	: 15kg Carton Box with PE Plastic Bag
Place of Origin	: Indonesia
Shelf life	: 365 Days

# GALLERIES



# Let's Get Connected!

PT. ALARA GLOBAL EXPORT

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