



TECHINICAL SPECIFICATION

Product Name:	Frying "HAPPY CHEF'S PROFRY"
Packaging:	10 liter PE HD bucket
Seller:	Sirius Investment sp. z o.o.
Usage:	for direct consumption
Expiry date:	12 months from the date of manufacture indicated on the packaging, if stored in a tight, darkened room, at the recommended temperature between +8 oC and + 25oC

Parameter	Result	Requirements
LK, mg KOH/g	0,12	2,5
LOO, meq tl. Akt./kg	0,90	10
LA	2,0	8
Palatability, 0-5 pkt	4,8	3 Sufficient
Smoke Point, °C	210,3	Minimum 205,0
Polar compounds, %	18 after 10 h, in temp. 180°C	No more than 0,25

The following accredited analytical methods were used in the research:

- determination of peroxide content according to PN-EN ISO 3960: 2012,
- determination of the acid number according to PN – EN ISO 660:2010,
- determination of the anisidine number according to PN-EN ISO 6885:2010,
- sensory assessment of palatability according to PN-A-86935; 1996,
- colour according to PN-84/C-04534/02,
- smoke point according to AOCS Official Method Cc9a – 48; 1997 Smoke, Flash, and Fire Points, Cleveland Open Cup Method,
- content of polar compounds according to "Oleotest" (attachment).

The "HAPPY CHEF'S PROFRY" fry meets the requirements for liquid frying contained in the Regulation of the Minister of Health and in the Codex Alimentarius International Food Standard, Standard for Named Vegetable Oils, Codex Stan 210-1999.



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