

Certificate OF Analysis

NFP MASTER MARGARINE

Description: Cream For White & Shiny Cakes

TEST PARAMETER	UNIT	SPECIFICATION
Appearance & Structure	-	Pasty Material
General Description	-	Should be Clear on molted Condition & free from any foreign matter
Odour	-	Odorless
Free Fatty Acid as Oleic Acid (in Oil Phase)	%	0.25 max
Water/Moisture	%	12-16 max
Vitamin A & D	IU/gm oil	Positive

Storage : Store in cool and dry place.

Packaging : 5.00 KG X 3 BLOCKS(15 KG)

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NFP CHAMPION MARGARINE

Description: Puff Margarine

TEST PARAMETER	UNIT	SPECIFICATION
Appearance & Structure	-	Pasty Material
General Description	-	Should be Clear on molted Condition & free from any foreign matter
Odour	-	Odorless
Free Fatty Acid as Oleic Acid (in Oil Phase)	%	0.25 max
Water/Moisture	%	12-16 max
Salt	%	2.00
Vitamin A & D	IU/gm oil	Positive

Storage : Store in cool and dry place.

Packaging : 5.00 KG X 3 BLOCKS(15 KG)