

Product Bulletin

WECOBEE[®] M 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 solid	Peroxide Value, meq/kg	0
Odor and Flavor	bland	Moisture, %	0.01
Free Fatty Acid (% as oleic)	0.04	Density, g/mL (lbs/U.S. gal)	0.90 (7.5)
C6:0, %	0.2	Melting Point, °C (°F)	35 (95)
C8:0, %	3.6	Solid Fat Content, 10°C	95.1
C10:0, %	3.4	21.1°C	80.6
C12:0, %	46.6	26.8°C	51.0
C14:0, %	15.7	33.3°C	8.3
C16:0, %	8.6	37.8°C	0
C18:0, %	20.9		
C18:1, %	0.8		



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	99.2	Protein, g	0
Monounsaturated Fat, g	0.8	Total Carbohydrate, g	0

Ingredients

Vegetable oil

Packaging

WECOBEE M is available in 50 lb. cartons and 55 gallon drums (net weight 400 lb/181 kg).

Certifications

WECOBEE M is Kosher certified.

WECOBEE M conforms to the USP/NF monograph for Hard Fat.

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



WECOBEE®

Specialty Triglycerides

Statements

WECOBEE M 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 M be stored in the original unopened containers. Avoid overheating.

To comply with the USP/NF monograph for Hard Fat, WECOBEE M should be stored at temperatures not exceeding 84°F (29°C).

Normal safety precautions should be employed when handling WECOBEE M.

Product Stewardship

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

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