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JEECHEM CTG-KOSHER GRADE CAPRYLIC CAPRIC TRIGLYCERIDE

JEECHEM CTG IS A MEDIUM CHAIN TRIGLYCERIDE ESTERIFIED FROM CAPRYLIC AND CAPRIC ACIDS AND GLYCERINE, SINCE THIS PRODUCT IS NOT A TROPICAL OIL AND IS DERIVED FROM NATURAL SOURCES AND PRODUCED USING FOOD HANDLING PRACTICES, IT CAN BE CONSIDERED SAFE FOR EDIBLE PURPOSES, ESPECIALLY IN PREPARED FOODS FOR INFANTS AND CONVALESCENTS, WHERE EASE OF DIGESTION AND LOW ALLERGIC POTENTIAL ARE OF PRIME IMPORTANCE.

CHARACTERISTICS:

- 2. JEECHEM CTG IS FULLY EDIBLE, 100% VEGETABLE DERIVED
- 3. DIGESTION AND ABSORPTION ARE FASTER AND EASIER THAN ORDINARY EDIBLE FATS AND OILS.
- 3. EXTREMELY CLEAR, LIGHT LIQUID CONTAINING NO UNSATURATED COMPONENTS, HAVING EXCELLENT STABILITY.
- 4. LOW SOLIDIFYING POINT, VISCOSITY AND SURFACE TENSION.
- 5. TASTELESS AND ODORLESS.
- **6**. SUPERIOR COMPATIBILITY, EXTENSIBILITY AND SOLUBILITY.

SPECIFICATIONS:

APPEARANCE @ 25°C: CRYSTAL CLEAR LIQUID

COLOR (APHA): 100 MAXIMUM ACID VALUE: 0.1 MAXIMUM MOISTURE, % (KF) 0.5 MAXIMUM SAPONIFICATION VALUE: 325.0 - 360.0 HYDROXYL VALUE: 10.0 MAXIMUM IODINE VALUE: 1.0 MAXIMUM

APPLICATIONS:

FOODS: IN ADDITION TO ITS SPEED AND EASE OF DIGESTION, IT CAN BE USED AS A DILUENT FOR

FOOD FLAVORS (SUCH AS ORANGE, LEMON AND DERIVATIVE FLAVORS) BY TAKING ADVANTAGE OF ITS GOOD COMPATIBILITY. IT CAN ALSO BE USED AS A LUBRICANT FOR CONFECTION MOLDS BECAUSE OF ITS LOW SURFACE TENSION AND GOOD FLOW

CHARACTERISTICS. IT HAS FOUND USE IN PREVENTING THE STICKING OF WRAPPING FILMS

TO HAM AND SAUSAGE.

COSMETICS: WHEN USED AS AN OIL BASE COMPONENT FOR CREAMS AND LOTIONS, PRODUCTS WHICH MUST HAVE A

GOOD "FEEL," A LOWER DEGREE OF "OILINESS" CAN BE OBTAINED. WHEN USED FOR MAKING LIPSTICKS INSTEAD OF CASTOR OIL, VISCOSITY IS DECREASED AND COLOR DISPERSION IS IMPROVED. ALSO, THE SOFTNESS OF THE LIPSTICK CAN BE MAINTAINED FOR MUCH LONGER PERIODS. JEECHEM CTG CAN BE USED TO IMPROVE THE EXTENSIBILITY OF PRODUCTS WHICH ARE INSOLUBLE IN WATER AND AS A

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DILUENT FOR PERFUMES



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APPLICATIONS continued......:

PHARMACEUTICALS: IT CAN BE USED AS A SOLVENT, DILUENT AND A BASE MATERIAL FOR

OINTMENTS, AS A LUBRICANT FOR TABLET MOLDS, FOR DISPERSING OIL SOLUBLE VITAMINS, COLORING AGENTS, CHOLESTEROL, ETC. TAKING ADVANTAGE OF ITS SUPERIOR DIGESTIBILITY AND ABSORPTION, JEECHEM CTG HAS FOUND USE AS AN OIL COMPONENT FOR SPECIAL

FOODS USED IN MEDICAL TREATMENT.

OTHER USES: DUE TO ITS NON-TOXIC NATURE, APPLICATION SUCH AS LUBRICANTS FOR

FOOD PROCESSING MACHINES, PLASTICIZERS FOR EDIBLE FILMS AND AS A ROLLING OIL FOR STEEL USED IN THE CANNING INDUSTRY ARE CURRENTLY

UNDER DEVELOPMENT.

NOTE: THIS IS KOSHER MATERIAL.

PACKAGING: 55 GALLON STEEL DRUM

WEIGHTS: GROSS: 463 LBS. TARE: 38 LBS. NET: 425 LBS.

GROSS: 210.02 Kgs. TARE: 17.24 Kgs. NET: 192.78 Kgs.

PACKAGING: 5 GALLON POLY PAIL

WEIGHTS: GROSS: 38 LBS. TARE: 3 LBS. NET: 35 LBS. GROSS: 17.24 Kgs. TARE: 1.36 Kgs. NET: 15.88 Kgs.

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NUTRITIONAL BULLETIN

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	Per 100 Gram
Total Calories	900*
Calories from Fat	900*
Total Fat	100g
Saturated Fat	100g
Monounsaturated Fat	0g
Polyunsaturated Fat	0g
Cholesterol	0mg
Sodium	0mg
Total Carbohydrate	0g
Sugars	0g
Protein	0g
Vitamin A Activity from Palmitate	0 IU
Vitamin A Activity from B-Carotene	0 IU
Vitamin C	0mg
CALCIUM	0mg
IRON	0mg

* Calculations based on 4,4, and 9 calories/gram for protein, carbohydrate and fat respectively.

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