

**Olean® BakeLean 75P**  
Shortening for Baking  
(75% less fat than regular shortening)

Specifications:

Olestra	75 wt%
Free Fatty Acid (as oleic)	0.05% max.
Flavor (AOCS)	Bland (7 min.)
Peroxide Value	1.5 meq./kg. max
Modified AOM (peroxide at 2 hours)	100 ppm max.
Color (AOCS)	3.7 Lovibond Red, max.
Moisture	0.1% max.
Olestra Monomer-Ester Distribution min.	Octa, hepta and hexa esters – 97%
	Octa esters – 70% min.
	Hexa esters – 1% max.
	Penta and lower esters – 0.5% max.
Iodine Value	80-100 (typical)
Residue on Ignition	0.5% max.

Physical Properties:

Complete Melt Point	140°F
% Air	12-13%
Appearance	White
SFC @10.0 °C	32.6%
@21.1 °C	27.9%
@26.7 °C	25.5%
@33.3 °C	20.1%
@37.8 °C	14.8%
@40.0 °C	12.0%

Nutritional Information: Per 100g

Olestra	75.0 g
Monounsaturated fat	3.8 g
Polyunsaturated fat	10.6 g
Saturated fat	10.6 g

## **STORAGE:**

Short Term Storage - The amount of time Olean should be stored in a heated/melted state should be minimized. Melted Olean should be held under nitrogen blanket (<1% O<sub>2</sub>). Melted Olean can be stored at 160°F for up to 6 weeks. If moisture is present, shelf-life will be reduced.

Intermediate Storage – Olean can be held under nitrogen blanket (<1% O<sub>2</sub>) for up to 3 months at 100°F or 2 months at 130°F

Long Term Storage - For maximum life, Olean should be stored under nitrogen blanket (<1% O<sub>2</sub>), at low temperatures and away from light and moisture. Olean can be stored for up to 6 months at 70°F under these conditions. No agitation is needed during long term storage (see *Melting* above to prepare Olean for use)

## **CLEANING:**

The most effective method to clean out Olean from non-dedicated equipment is via hot oil rinse or caustic wash. The detectable limit of Olean is 250ppm (method available upon request).

There are no Olean specific regulations for co-mingling with other oils. Olean, like typical oils, would be classified as a carryover material. A 2% co-mingle is allowed without the need to label the presence of the oil.