

Olean® DairyLean J
Butterfat Replacer
(100% Olestra)

SPECIFICATIONS:

Olestra	100 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	60 - 64 (typical)
Residue on Ignition	0.5% max.

Nutrition Facts	
Serving Size: 1 Tablespoon (14g)	
Amount Per Serving	
Calories: 0	Calories from from Fat 0
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugar 0g	
Protein 0g	
Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	0%

PHYSICAL PROPERTIES:

Complete Melt Point	140°F
Appearance	Yellow to White/ Opaque at 25°C
Solid Fat Content @10.0 °C	~49
@21.1 °C	~43
@26.7 °C	~38
@33.3 °C	~32
@37.8 °C	~23
@40.0 °C	~23

STORAGE:

For maximum shelf life, Olean BakeLean 75P should be stored at cool temperatures and away from light and moisture. BakeLean 75P can be stored for up to 12 months at temperatures below 75 °F (24 °C). DO NOT FREEZE.

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.