

OLYMPIC COATING SYSTEMS - NON LAURIC

PRODUCT	FORM	PACK	LABEL INGREDIENT STATEMENT	TYPICAL DATA	APPLICATIONS
OLYMPIC 100	Solid *Flake	Cubes Bulk	Partially Hydrogenated Soybean and Cottonseed Oils	Color 3.0R Max FFA 0.05% Max AOM 150 Hrs. Min MDP 92-96F SFI @ 50F 51-57 @ 70F 36-41 @ 80F 26-32 @ 92F 4-10 @ 100F1 Max	Mellorine, Hot Fudge, Whipped Toppings, Cookie Fillers, Vegetable Dairy Systems
OLYMPIC 200	Solid *Flake	Cubes Bulk	Partially Hydrogenated Soybean and Cottonseed Oils	Color 3.0R Max FFA 0.05% Max AOM 150 Hrs. Min MDP 99-103F SFI @ 50F 58-64 @ 70F 47-55 @ 80F 39-47 @ 92F 14-22 @ 100F2-7 @ 104F2 Max	Bakery/Confectioner's Coatings, Drops and Candy Centers, Whipped Toppings, Vegetable Dairy Systems
OLYMPIC 300	Solid *Flake	Cubes Bulk	Partially Hydrogenated Soybean and Cottonseed Oils	Color 3.0R Max FFA 0.05% Max AOM 150 Hrs. Min MDP 103-107F SFI @ 50F 60-65 @ 70F 50-56 @ 80F 43-49 @ 92F 22-30 @ 100F8-13	Bakery/Confectioner's Coatings, Drops and Candy Centers, Whipped Toppings, Vegetable Dairy Systems
OLYMPIC 400	Solid *Flake	Cubes Bulk	Partially Hydrogenated Soybean and Cottonseed Oils	Color 3.0R Max FFA 0.05% Max AOM 150 Hrs. Min MDP 107-111F SFI @ 50F 60-65 @ 70F 50-56 @ 80F 45-51 @ 92F 26-32 @ 100F12-18	Bakery/Confectioner's Coatings, Drops and Candy Centers, Whipped Toppings, Vegetable Dairy Systems

* Special Order