

PRODUCT SPECIFICATION №104/1

Product: Puff pastry margarine «80%», in batch number «CK/EU» - layers; «BK/EU» - block

Normative document: TU U 15.4-33268860-008:2010

Application: used for the preparation of puff products from yeast and yeast-free dough, croissants, bagels, frozen products in a production environment, in the catering network, for home use.

Composition: vegetable oils and fats refined bleached deodorized: palm oil and its fractions in variable proportions, prepared water, emulsifiers (distilled monoglyceride (E471), polyglycerol ester (E475)), salt, sunflower lecithin (E322), preservative potassium sorbate (E202), acidity regulator citric acid (E330), flavoring «Butter», food coloring beta-caroténe (E160a(i)).

1. Organoleptic characteristic:

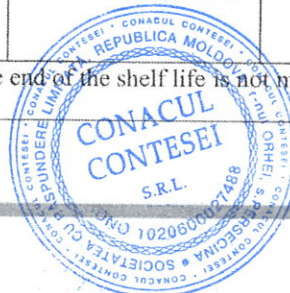
Name of indicator	Description	Method of control	Periodicity of control
Consistence at (20±2)°C	Dense, plastic, homogeneous	DSTU 4463	Each batch
Color	From white or light yellow to yellow, homogeneous in a whole mass	DSTU 4463	Each batch
Taste and odor	The taste and smell are clean, milky or lactic acidic with a creamy tint or creamy, inherent in the flavor that is used. Foreign tastes and odors are not allowed	DSTU 4463	Each batch

2. Physicochemical characteristics:

Characteristic, unit	Data	Method of control*	Periodicity of control
Melting point, °C	40-45	DSTU EN ISO 6321	Each batch
Peroxide value in the fat extracted from margarine, ½ O mmol/kg, max: - in production	2,0	DSTU EN ISO 3960	Each batch
Moisture and volatile matters, %, max	19,93	DSTU ISO 662	Each batch
Mass fraction of salt, %, max	0,3	DSTU 4463	Each batch
Acidity, °Kettstorfer, max	2,5	DSTU 4463	Each batch
Mass fraction of trans-isomers content in fat extracted from margarine, %, max	1,0	DSTU ISO 15304	Each batch
Solid fat content, %, at temperature: 10 °C 20 °C 30 °C 35 °C	58-68 33-39 10-19 ≤14	DSTU EN ISO 8292	Each batch

Note 1. According to TU U 15.4-33268860-008:2010 «Peroxide value» at the end of the shelf life is not more – 10,0 ½ O mmol/kg.

*Equivalent method maybe used at different production sites.



3. Nutritious value per 100g of product:

Characteristic, unit	Data, g	Target value, g	The value in the fat extracted from margarine, %
Fats, g, of which:	≥80,0	80,0	100
saturated fatty acids	40-47	43	50-58
mono-unsaturated fatty acids	27-35	30	34-43
poly-unsaturated fatty acids	2-10	7	3-12
Carbohydrates, g, of which:	0	0	-
sugars	0	0	-
Proteins, g	0	0	-
Salt, g	0,3	0,3	-
Energy value (calories) per 100 g of product:			
kJ	2960	2960	-
kcal	720	720	-

4. Microbiology characteristics:

Characteristic, unit	Data	Method of control	Periodicity of control
Coliforms, in 0,01 g	not allowed	DSTU ISO 4831 GOST 30518	Once in 2 months after production
Salmonella, in 25 g	not allowed	DSTU EN 12824 DSTU Fpr EN ISO 6579-1 DSTU CEN ISO/TS 6579-2 DSTU ISO/TR 6579-3	
Mould, CFU/g, max	1·10 ²	DSTU ISO 7954 DSTU 8447	
Yeasts, CFU/g, max	1·10 ³		



5. Allergen list:

Ingredients containing Allergens	Present in the product supplied (√-yes / X-no)	Present on the site (√-yes / X-no)	Control measures where allergen is present to prevent cross contamination
Cereals containing gluten and products thereof	X	X	-
Crustaceans and products thereof	X	X	-
Eggs and products thereof	X	X	-
Fishes and products thereof	X	X	-
Peanuts and products thereof	X	X	-
Soya and products thereof	X	X	-
Nuts and products thereof (please, specify each type of nuts)	X	X	-
Milk and products thereof (including lactose)	X	X	-
Celery and products thereof	X	X	-
Mustard and products thereof	X	X	-
Sesame seeds and products thereof	X	X	-
Sulphur dioxide and sulphites if more than 10 mg/kg or 10 mg/l in terms of the total SO ₂	X	X	-
Lupin and products thereof	X	X	-
Molluscs and products thereof	X	X	-

6. Safety indicators:

Characteristic, unit	Data	Method of control	Periodicity of control
Toxic elements, mg/kg, max:			
Lead	0,1	According to the methods approved in the established order	Once in 3 months in ready products
Mercury	0,03		
Arsenic	0,1		
Iron	5,0		
Copper	0,5		Once a year in ready products
Cadmium	0,05		
Zinc	5,0		
Pesticides, mg/kg, max:			
Hexachlorocyclohexane (γ-HCCH)	0,05	According to the methods approved in the established order	Once a year in raw material
DDT	0,1		
Heptachlor	not allowed		
Mycotoxins, µg/kg, max:			
Aflatoxine B1	2,0	According to the methods approved in the established order	Twice a year in raw material
Sum aflatoxine B1, B2, G1 and G2	4,0		
Zearalenone	10,0		
Radionuclides, Bq/kg, max:			
Cesium-137	100	According to the methods approved in the established order	Once a year in ready products
Strontium-90	30		

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Characteristic, unit	Data	Method of control	Periodicity of control
Dioxins and PCB's:			
sum of dioxins (WHO-PCDD/F-TEQ), pg/g fat, max	0,75	According to the methods approved in the established order	Once a year in ready products
sum of dioxins and dioxin-like PCB (WHO-PCDD/F-TEQ), pg/g fat, max	1,25		
sum of PCB28, PCB52, PCB101, PCB138, PCB153 и PCB180 (ICES-6), ng/g fat, max	40		
Polycyclic aromatic hydrocarbons, µg /kg, max:			
Benzo(a)pyrene	2,0	According to the methods approved in the established order	Once a year in ready products
Sum Benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene	10,0		
Melamine and its structural analogues, mg/kg, max:			
Melamine	2,5	According to the methods approved in the established order	Once a year in ready products
The sum of fatty acid esters of 3-monochloropropanediol, expressed as 3-MCPD and glycidyl esters of fatty acids in terms of glycidol, µg/kg, max:			
Content of 3-MCPD fatty acid esters	2500	According to the methods approved in the established order	During the production process
Content of glycidol fatty acid esters	1000		

Additional Information: Puff pastry margarine «80%» during production is not subject to the influence of ionizing radiation, raw materials and ingredients of animal origin are not using.

According to Annex 1 to the Law of Ukraine "On Consumer Information on Food" dated 06.12.2018 №2639-VIII, the product is not an allergen.

Market operator – LLC «Delta Wilmar Ukraine»; production address - 6, Industrialna Str., Yuzhne, Odesa region, 65481.

Type of activity to be carried out with the use of capacity - production of food products, the ingredients of which are including products of plant origin and/or processed products of animal origin and assigned to this capacity personal registration number r-UA-15-29-57.

Product doesn't contain GMO.

Packaging: Margarine is packaged in boxes of 10 kg.

Types of packaging:

- cutting into layers at 2 kg;
- cutting into layers at 2 kg, each layer is packaged separately in parchment.



Puff pastry margarine «80%» before use is necessary tempered to a temperature of 16-20 °C and subjected to pressing (to improve plastic properties).

Shelf life of packaged products:

It is better to consume until the end of the period from the date of production, at temperature:

from minus 20 °C to 0 °C incl. – 18 months,

from 0 °C to +10 °C incl. – 12 months,

from +10 °C to +25 °C incl. – 9 months,

store in warehouses with permanent circulation of air or refrigerators at a relative humidity not more than 80%.

Transportation: According to the conditions of international rules for this type of product.

Remarks: The information is presented based on Standard Certificate of Analysis of product only for your consideration:

Final specification for product is subject to Contractual Agreement.



LLC «Delta Wilmar Ukraine»	Position	First name/Last name	Signature	Date
Developed:	Technologist	Iryna Koloskova	<i>[Signature]</i>	02.01.23
Agreed:	Chief technologist	Svitlana Kulinich	<i>[Signature]</i>	02.01.23
	Commercial director	Ruslan Zagrebelniy	<i>[Signature]</i>	02.01.23
	Head of Laboratory	Olha Deyneka	<i>[Signature]</i>	02.01.23
	Leading microbiologist	Inna Kasyanchuk	<i>[Signature]</i>	02.01.23