

PROFESSIONAL PRODUCT (PP)	NO/VERSION: SPBL 03/ 08	DATE: 2023-06-15
	PRODUCT SPECIFICATION: MAESTRA PUFF PASTRY Mass Balance, Margarine 80%	
PRODUCER / DISTRIBUTOR	Bunge Polska Sp. z o.o., ul. Niepodległości 42, 88-150 Kruszwica, Poland	
CERTIFICATE NUMBER	CU-RSPOSCC-828140	

Packaging	M3/ SAP number	Shelf life	Delivery temperature
Carton Box 10 kg = 5 x 2 kg (640 kg on a pallet, 64 carton boxes)	SAP 5037650	150 days, stored at max temperature 4 °C - 15 °C	max 15 °C

INGREDIENTS

Vegetable oils and fats (palm, rapeseed, partially hydrogenated palm), water, emulsifiers (mono- and diglycerides of fatty acids, polyglycerol esters of fatty acids, lecithins), salt (0,5%), natural antioxidant (tocopherol - rich extract), acidity regulator (citric acid), natural flavour, colour (carotenes).

APPLICATION

For puff pastries.

PRODUCT CHARACTERISTIC

1. PHYSICO-CHEMICAL ANALYSIS

Parameter	Value
Fat	80 ± 0,5 %
Salt	0,5 ± 0,05 %
Peroxide value (during production)	max 1,0 meq O ₂ /kg
FFA	max 0,3 %
Erucic acid content (C 22:1)	max 0,5 %
Trans fatty acids	max 2 %
Glycidyl esters	max 1000 µg/kg
3-MCPD and esters of 3-MCPD	max 2212 µg/kg
Fatty acid composition (typical value):	
SAFA	46 %
MUFA	42 %
PUFA	10 %
Trans	2 %

2. HEAVY METALS CONTENT

Parameter	Value
Pb	max 0,10 mg/kg

3. SOLID FAT CONTENT

Period	Parameter	Value
15.04 - 31.08	SFC 20 °C	34 - 38 %
-	SFC 30 °C	17 - 21 %
-	SFC 35 °C	10 - 14 %
01.09 - 14.04	SFC 20 °C	32 - 36 %
-	SFC 30 °C	16 - 20 %
-	SFC 35 °C	9 - 13 %

4. SENSORY PROPERTIES (fresh product)

Parameter	Value
Colour	creamy to light yellow
Taste and smell	typical, characteristic no strange or undesirable tastes and smells
Consistency	homogeneous, plastic

5. MICROBIOLOGY

Parameter	Value
Enterobacteriaceae	max 100 cfu/g
Yeast	max 200 cfu/g
Moulds	max 500 cfu/g
Lipolytic bacteria	max 10 cfu/g

6. NUTRITIONAL DATA

Nutritional Value per 100 g of product

Parameter	Value
Energy	2960 kJ / 720 kcal
Fat	80 g
of which:	
- saturates*	35 g
Carbohydrate	0 g
of which:	
- sugars	0 g
Protein	0 g
Salt	0,5 g

* data expressed with conversion factor 0,956 (Agriculture Handbook No 8, USDA National Nutrient Database for Standard Reference)

7. GMO

According to the Regulation 1829/2003 and Reg.No 1830/ 2003 of the EU Parliament with subsequent amendments product does not require the labelling as a food produced from GMO's.

8. CONTAMINANTS

Product complies with Commission Regulation (EC) No 2023/ 915 of 25 April 2023 with subsequent amendments and Regulation No 396/2005 of the EU Parliament with subsequent amendments.

9. ALLERGENS

Allergens* present as an Ingredient	Cross contamination of allergens*
absent	absent

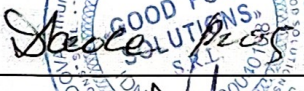
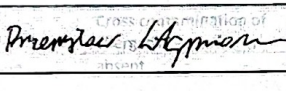
* According to Annex II of Regulation no 1169/2011 of European Parliament and of the Council of 25 October 2011 with subsequent amendments.

ADDITIONAL INFORMATION:

Recommended margarine temperature for dough preparation 18°C - 20°C.

LEGAL REGULATIONS:

Product complies with Polish and European Union regulations concerning food safety.

BUYER	Innovation Manager	Quality and Food Safety Manager	Plant Manager Kruszwica
	Bożena Łada	Lidia Sadowska	Przemysław Stępiak
3. SENSORY PROPERTIES	 		

4. SENSORY PROPERTIES (fresh product)

Parameter	Value
Colour	creamy to light yellow
Taste and smell	typical, characteristic no strange or undesirable tastes and smells