

Limited Liability Company SCHEDRO	Specification for the finished product	M.T.80.004TF
		Valid from 21.02.20
		Redaction No.1
Table margarine "For cakes" 80% fat, formula «TF» DSTU 4465:2005		
<i>FOR INTERNAL and EXTERNAL USE</i>		

GENERAL DESCRIPTION

Table margarine "For cakes" combines the properties of baking margarine and margarine for creams. Using this versatile product, it is possible to bake quality semi-finished products and, in combination with cream, whipped from the same margarine, make a variety of cakes and pastries. It has rheological characteristics close to butter rheological characteristics. Margarine has high nutritional and energy value.

Special emulsifying system and palm kernel oil give this margarine excellent aerating properties.

Margarine "For cakes" improves the structure, increases the size of baked semi-finished products and slows their hardening. Cream, whipped from this margarine, has a fluffy, uniform consistency. can be used to make cupcakes and biscuits. The long shelf life of margarine allows increasing the shelf life of finished products.

It is made in accordance with DSTU 4465:2005 "Margarines. General specifications".

List of ingredients: palm and sunflower oils refined, deodorized, drinking water, emulsifiers (E471), kitchen salt, "Butter" flavouring agent, acidity regulator citric acid.

Hydrogenated fat free.

GENERAL REQUIREMENTS

The raw materials used for the production of the product must comply with the legislative requirements of Ukraine or Codex Alimentarius. If the requirements of the country to which the product is exported or customer requirements are more stringent, more stringent requirements prevail.

The finished product in terms of safety must comply with the legislative requirements of Ukraine. If the requirements of the country to which the product is exported or customer requirements are more stringent, more stringent requirements prevail.

ORGANOLEPTIC INDICATORS

Name of the indicator	Characteristic	Control method	Frequency of control
Consistency at (20 ± 2) °C	Consistency is plastic, dense, homogeneous. The cut surface is glossy or slightly glossy. Dry in appearance.	DSTU 4463	Each consignment
Colour	White	DSTU 4463	Each consignment
Taste and smell	Pure, characteristic for the brought flavouring agent. Foreign flavours and after-tastes are not allowed.	DSTU 4463	Each consignment

PHYSICAL AND CHEMICAL INDICATORS

Name of the indicator	Target value	Acceptance limit	Control method	Frequency of control
Weight fraction of moisture and volatile components, %, not more than	19,8	19,9	DSTU 4463	Each consignment
Margarine acidity, °K	2,5	not more than 2,5	DSTU 4463	Each consignment
Fat weight fraction, %, not less than	80,0	not less than 80,0	DSTU 4463	Each consignment
Melting point, °C	36 – 40	36 - 40	DSTU 4463 DSTU ISO 6321	Each consignment
Peroxid value, not more than ½O mmol/kg - at the time of production	2,0	not more than 5,0	DSTU 4463 DSTU ISO 3960	Each consignment
Solid triglyceride content, % at 20 °C	22 - 25	22 – 25	MBB 081/12-0731-11 DSTU ISO 8292	Each consignment

Indicator	Content, %	Control method	Frequency of control
The amount of fatty acid trans-isomers	Not more than 2	DSTU ISO 5508	Established and guaranteed by the manufacturer, according to the program of production control

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NUTRITION AND ENERGY VALUE

Indicator	Value
Energy value of 100 g of the product	2960 kJ/720 kcal
Nutritional value of 100 g of the product	
- fats, not less than,	80,0 g
including saturated fats, not more than	40,0 g
- carbohydrates	0 g
of which sugars	0 g
- proteins	0 g
Salt, not more than	0,4 g

QUALITY INDICATORS

Indicator	Requirement
Extraneous bodies	Absent

MICROBIOLOGICAL INDICATORS

Name of the indicator	Acceptance limit	Control method	Frequency of control
Coliform bacterias (coliforms), in 0,01 g	is not permitted	DSTU 7357:2013	Established and guaranteed by the manufacturer, according to the program of production control
Pathogenic, including bacteria of the genus Salmonella, in 25 g	is not permitted	DSTU EN 12824:2004	
Mold fungus, colony forming unit in 1 g, not more than	5X10 ¹	DSTU ISO 6611/IDF 94:2007	
Yeast fungi, colony forming unit in 1 g, not more than	5X10 ²	DSTU ISO 6611/IDF 94:2007	
Number of mesophilic, aerobic and facultative anaerobic microorganisms, colony forming unit in 1 g, not more than	5X10 ³	DSTU IDF 100-B-2003	

CONTENT OF TOXIC ELEMENTS, PESTICIDES AND MYCOTOXINS

Safety indicators	Target	Methods	Frequency of control
<u>Toxic elements, mg/kg, not more than:</u>		According to the methods approved in the prescribed manner	Establishes and guarantees by the manufacturer, according to the program of production control
Lead	0,1		
Cadmium	0,05		
Mercury	0,05		
Iron	1,5		
Arsenic	0,1		
Copper	0,1		
Zinc			
<u>Pesticides, mg/kg, not more than:</u>			
Hexachlorocyclohexane (γ-HCCH)	0,05		
DDT	0,1		
Heptachlor	absence		
Aldrin	absence		
Metaphos	absence		
<u>Mycotoxins, mg/kg, not more than:</u>			
Aflatoxin B1	0,005		
<u>Radionuclides, not more than:</u>			
Cesium-137	60 Bq/kg		
Strontium-90	30 Bq/kg		
<u>Melamine, mg / kg, not more than:</u>			
Melamine	2,5		

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Safety indicators	Target	Methods	Frequency of control
<u>Dioxins and PCBs, no more than:</u>		According to the methods approved in the prescribed manner	Once a year in the finished product
The total amount of dioxins (WHO-PCDD/F-TEQ)	0,75 pg / g fat		
The total amount of dioxins and dioxin-like PCBs (WHO-PCDD/F-PCB-TEQ)	1,25 pg / g fat		
Sum PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180 (ICES-6)	40 ng / g		
<u>Polycyclic aromatic hydrocarbons, no more than:</u>			
<u>Benz(a)pyrene</u>	2,0 mcg / kg		
The total amount of benzo(a)pyrene, benzo(a)anthracene, benzo(b)fluorantene	10,0 mcg / kg		

PACKAGING, STORAGE AND TRANSPORTATION

Indicator	Requirements
Packaging	Corrugated box. Net weight of margarine is 20 kg.
Storage requirements	The product should be stored in warehouses or refrigerators, at a temperature from 0 °C to plus 10 °C with constant air circulation. Do not store the product in conjunction with products with a strong specific smell.
Maximum shelf life from production date	Storage requirements
180 days	At temperature above 0 °C to plus 4 °C.
160 days	At temperature above plus 4 °C to plus 10 °C.

Agreed:	Signature	Arrangement date
Head of Hazard Analysis and Critical Control Points Group N. A. Zhmurko		
Head of Technical Engineering Department of Private Enterprise "ZZHK" Z. D. Starchenko		
Head of Testing Laboratory of Private Enterprise "ZZHK" E. A. Zhukova		

Developed by:
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