

<b>Limited Liability Company SCHEDRO</b>		<b>M.B.40.007TF</b>
		Valid from 03.02.2020
		Redaction No. 4
<b>SPECIFICATION for the finished product</b>	<b>Margarine table "Exquisite" 40% fat, recipe "TF" DSTU 4465: 2005</b>	
<i>FOR INTERNAL and EXTERNAL USE</i>		

### GENERAL DESCRIPTION

Margarine "Exquisite" - is intended for the manufacture of culinary, flour-based, confectionery and bakery products in industrial production, cooking and in the field of restaurant industry.

Margarine is evenly distributed on the dough, improves the porosity of the finished baked goods, gives it a great taste, golden color and delicate aroma, and also allows to extend the shelf life of the finished product.

Produced according to DSTU 4465: 2005 "Margarines General technical conditions".

List of ingredients: drinking water, palm and sunflower oils refined, deodorized, kitchen salt, emulsifiers (E 471, E476), preservative sorbic acid, butter flavoring, acidity regulator lactic acid, beta-carotene dye.

**The product does not contain hydrogenated fats.**

### GENERAL REQUIREMENTS

#### **Quality and legislation**

**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	The consistency is plastic, dense, homogeneous. The cut surface is glossy or slightly glossy. Dry in appearance.	DSTU 4463	Each consignment
Colour	From light yellow to yellow.	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%	59,3	59,3	DSTU 4463	Each consignment
Fat weight fraction, not less than%	40,0	not less than 40,0	DSTU 4463	Each consignment
Melting point, °C	32-36	27-36	DSTU 4463 DSTU ISO 6321	Each consignment
Solid triglyceride content, % at 20 °C	18-24	18-27	MBB 081/12-0731-11 DSTU ISO 8292	Each consignment
Margarine acidity, °Kettstorfer	2,5	Not more than 2,5	DSTU 4450	Each consignment
Peroxid value, ½O mmol/kg, not more than	2,0	5,0	DSTU 4570 DSTU ISO 3960	Each consignment

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The content of trans-isomers of fatty acids in fat extracted from margarine		Control method	Frequency of control
Indicator	Content, %		
The amount of fatty acid trans-isomers	Not more than 2,0	DSTU ISO 5508	Established and guaranteed by the manufacturer, according to the program of production control

### NUTRITION AND ENERGY VALUE

Indicator	Value
Energy value of 100 g of the product	1484 kJ/361 kcal
Nutritional value of 100 g of the product	
- fats,	40,0 g
including saturated fats	20,0 g
- carbonhydrates	0 g
of which sugars	0 g
- proteins	0 g
Salt	0,7 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	absent	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	absent	DSTU EN 12824:2004	
Mold fungus, colony forming unit in 1 g, not more than	5X10 <sup>1</sup>	DSTU ISO 6611/IDF 94 2007	
Yeast fungi, colony forming unit in 1 g, not more than	5X10 <sup>2</sup>	DSTU ISO 6611/IDF 94 :2007	

### CONTENT OF TOXIC ELEMENTS, PESTICIDES AND MYCOTOXINS

Safety indicators	Target	Methods	Frequency of control
<b>Toxic elements, mg/kg, not more than:</b>		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		
Arsenic	0,1		
Iron	1,5		
Copper	0,1		
Zinc	10		
<b>Pesticides, mg/kg, not more than:</b>			
Hexachlorocyclohexane (γ-HCCH)	0,05		
DDT	0,1		

Safety indicators	Target	Methods	Frequency of control
Heptachlor	absence		
Aldrin	absence		
Metaphos	absence		
<b><u>Mycotoxins, mg/kg, not more than:</u></b>			
Aflatoxin B1	0,005		
<b><u>Radionuclides, not more than:</u></b>			
Cesium-137	60 Bq/kg		
Strontium-90	30 Bq/kg		

Φ-8.3-03-03

Redaction 0

Valid from 24.10.2017

Page 2 of 3

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Safety indicators	Target	Methods	Frequency of control
<b>Melamine, mg / kg, not more than:</b>			
Melamine	2,5	According to the methods approved in the prescribed manner	Once a year in the finished product
<b><u>Dioxins and PCBs, no more than:</u></b>			
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		
<b><u>Polycyclic aromatic hydrocarbons, no more than:</u></b>			
<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 TRANSPORT**

Indicator	Requirements
Packaging	Corrugated box. Net weight - 20 kg .
Storage requirements	Should be stored in warehouses or refrigerators at temperatures from 0 ° C to plus 10 ° C and relative humidity no more than 80%, with constant air circulation Do not store the margarine in conjunction with products with a strong specific smell.
<b>Maximum shelf life from production date</b>	<b>Storage requirements</b>
180 days	At temperatures from 0°C to plus 4°C.
160 days	At temperatures from plus 4°C to plus 10°C.

<b>Agreed:</b>	<b>Signature</b>	<b>Arrangement date</b>
Head of Hazard Analysis and Critical Control Points Group N. A. Zhmurko	<i>/Signature/</i>	07.02.20
Head of Technical Engineering Department of Private Enterprise “ZZHK” Z. D. Starchenko	<i>/Signature/</i>	06.02.20
Head of Testing Laboratory of Private Enterprise “ZZHK” E. A. Zhukova	<i>/Signature/</i>	07.02.20

**Developed by:**

Head of Development Management Department    */Signature/*    31.01.2020

A. K. Druzhchenko

Ф-8.3-03-03

Redaction 0

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