

“Schedro” LLC	SPECIFICATION FOR FINISHED PRODUCT	M.CE.80.010TF
		Valid from 14.05.18
		Edition No.1
Margarine for puff pastry “Puff” European 80% of fat “TF” formula DSTU ¹ 4465: 2005		
FOR INTERNAL AND EXTERNAL USE		

GENERAL DESCRIPTION

Margarine for puff pastry “Puff” European is for premium class puff pastry products.

It is used for the preparation of classic puff products, croissants, and frozen puff pastries from yeast and nonyeasted dough.

Evenly distributed in the dough, margarine “**Puff**” **European**” gives the finished product volume and excellent layering. In addition, this margarine increases the shelf life of semi-finished and finished products. Produced according to DSTU 4465: 2005 “Margarines General technical conditions”.

List of ingredients: refined deodorized palm and sunflower oils, drinking water, cooking salt, emulsifiers (E471, E475, soy lecithin), natural dye beta-carotene, preservative sorbic acid, acidity regulator lactic acid, antioxidant (E320, E321).

GENERAL REQUIREMENTS

The **raw materials** used for the manufacture of products must comply with the legal requirements of Ukraine. If the requirements of the country of exported or customer requirements are more stringent, the 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 of exported or customer requirements are more stringent, the more stringent requirements prevail.

ORGANOLEPTIC PARAMETERS

Name of the parameter	Characteristics	Control method	Inspection period
Consistency at (20 ± 2)°C	The consistency is plastic and homogeneous. The cut surface is shiny or slightly shiny, dry looking.	DSTU 4463	Every batch
Color	From white to light yellow. Smooth throughout the mass.	DSTU 4463	Every batch
Flavor and aroma	Pure, characteristic for the used flavoring. Foreign smells and tastes are not allowed.	DSTU 4463	Every batch

PHYSICAL AND CHEMICAL PARAMETERS

Name of the parameter	Target value	Acceptable limit	Control method	Inspection period
Mass fraction of moisture and volatile substances, not more than %	19,7	19,7	DSTU 4463	Every batch

¹ State Standard of Ukraine

Margarine acidity, ° Kettstoppera	3,5	not more 3,5	DSTU 4463	Every batch
Mass fraction of fat, not less %	80,0	not less 80,0	DSTU 4463	Every batch
Melting temperature, °C	42-48	40-48	DSTU 4463 DSTU ISO 6321	Every batch
Peroxide value, not more than ½ O mmol/kg at the time of production	2,0	not more 5,0	DSTU 4570 DSTU ISO 3960	Every batch
Solid triglyceride content, % at 20°C	38-44	38-50	MVV 081/12- 0731-11 DSTU ISO 8292	Every batch

F-8.3-03-03

Edition 0

Valid from 24.10.2017

Page 1 / 3

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FATTY ACID CONTENT		Inspection period
Parameter	Content, %	Establishes and guarantees by the manufacturer, according to the program of production control or at the request of the client
The amount of fatty acid trans-isomers,	not more 2,0	
Saturated acid	50-55	
Monounsaturated acids	41-31	
Polyunsaturated acids	9-14	

NUTRITION AND ENERGY VALUE

Indicator	Value
Proteins	0,0
Carbohydrates	0,0
Including sugar	0,0
Table salt	0,45

Parameter	Value
Nutritional value of 100 g of the product, not less	80.0 g
Energy value of 100 g of the product, not less	720.0 kcal

Product contains soy lecithin which is allergen.

QUALITY

Parameter	Requirements
Extraneous impurity	None

MICROBIOLOGICAL PARAMETERS

Name of the parameter	Acceptable limits	Control method	Inspection period
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Coliform bacterias, in 0,01 (g, cm ³)	is not permitted	DSTU 7357:2013	Establishes and guarantees by the manufacturer, according to the program of production control
Pathogens, incl. Salmonella spp., 25 (g, cm ³)	is not permitted	DSTU EN 12824:2004	
Mold fungi, CFU in 1 g, not more	1X10 ²	DSTU ISO 6611/IDF 94:2007	
Yeast, CFU in 1 g, not more	1X10 ³	DSTU ISO 6611/IDF 94:2007	

CONTENT OF TOXIC ELEMENTS, PESTICIDES AND MYCOTOXINS

Safety indicator	Target	Methods	Inspection period
Toxic elements, mg / kg, not more:		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	5,0		
Zinc	10,0		
Copper	1,0		
Pesticides, mg / kg, not more than:			
Hexachlorocyclohexane (γ-HCCH)	0,05		
DDT	0,1		
Heptachlor	None		
Aldrin	None		
Metaphos	None		
Mycotoxins mg / kg, not more than:			
Aflotoksin B1	0,005		
Zearalenone	1,0		
Radionuclides, not more than:			
Cesium-137	100 Bq/kg		
Strontium - 90	30 Bq/kg		

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Page 2 / 3

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Safety indicator	Target	Methods	Inspection period
Melamine mg / kg, not more than Melamine	2.5		

PACKING, STORAGE AND TRANSPORTATION

Parameter	Requirements
Packing	Corrugated box. Net weight 10 kg, net weight of the packaging unit 2 kg. Net weight 20 kg, net weight of the packaging unit 5 kg.

Storage conditions	The product should be stored in warehouses or refrigerators, at temperatures from minus 20°C to plus 18°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 conditions
12 months	At a temperatures above minus 20°C to 0°C.
6 months	At a temperatures above 0°C to plus 18°C.

Approved:	Signature	Date of approval
Leader of HACCP group Zhmurko N.A.	<i>/Signature/</i>	14.05.18
Head of Production and Technical Department PP “ZZHK Starchenko Z.D.	<i>/Signature/</i>	05.06.18
Head of IL PP “ZZHK” Zhukova E.A.	<i>/Signature/</i>	17.05.18

Prepared by:

Head of the Department of Development Control
Druzhchenko A.K.

/Signature/

25.05.2018