

|  |                                    |                       |
|--|------------------------------------|-----------------------|
| “Schedro” LLC  | SPECIFICATION FOR FINISHED PRODUCT | M.CD.80.009TF         |
|  |                                    | Valid from 03.02.2020 |
|  |                                    | Edition No.4          |
| Margarine for puff pastry “Puff” for home-made products<br>80% of fat, formula “TF” DSTU 4465:2005 |                                    |                       |
| <i>FOR INTERNAL AND EXTERNAL USE</i>   |                                    |                       |

## GENERAL DESCRIPTION

**Margarine for puff pastry “Puff”** for home-made products is intended for puff pastry products. It is used for classical puff pastry products from yeast and nonyeasted dough.

Evenly distributed in the dough, margarine “Puff” makes it smooth, volume and high, giving the finished product an excellent layering. It doesn’t contain the fatty acid trans-isomers.

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 and deodorized palm and sunflower oils, drinking water, emulsifiers (E 471, E475, soy lecithin), table salt, preservative sorbic acid, flavoring: “Butter”, acidity regulator: lactic acid, beta-carotene dye.

## GENERAL REQUIREMENTS

### **Quality and legislation**

The **raw materials** used for the manufacture of products must comply with the legal requirements of Ukraine or the Codex Alimentarius. 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 light yellow to yellow, homogeneous throughout the mass. The intensity of staining on the surface of the product is allowed. | DSTU 4463      | Every batch       |
| Flavor and aroma          | Pure, characteristic for the used flavoring<br>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, no more than % | 19,7         | 19,7               | DSTU 4463                  | Every batch       |
| Margarine acidity, °Kettstorfera                                  | 3,5          | Not more than 3,5  | DSTU 4463                  | Every batch       |
| Mass fraction of fat, no less than %                              | 80,0         | Not less than 80,0 | DSTU 4463                  | Every batch       |
| Melting temperature, °C   | 42-48        | 36-48              | DSTU 4463<br>DSTU ISO 6321 | Every batch       |

|   |       |                   |                                     |             |
|---|-------|-------------------|-------------------------------------|-------------|
| Peroxide value, ½ O mmol/kg, no more than at the time of production | 2,0   | Not more than 5,0 | DSTU 4570<br>DSTU ISO 3960          | Every batch |
| Solid triglyceride content, at 20°C %                               | 30-40 | 30-40             | MBB 081/12-0731-11<br>DSTU ISO 8292 | Every batch |

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| The content of trans isomers of fatty acids in the fat isolated from margarine |                   | Control method | Inspection period  |
|--|-------------------|----------------|--|
| Parameter  | Content, %        | DSTU ISO 5508  | Establishes and guarantees by the manufacturer, according to the program of production control |
| The sum of trans isomers of fatty acids  | Not more than 2,0 |                |  |

**NUTRITION AND ENERGY VALUE**

| Parameter                               | Value            |
|---|------------------|
| Energy value of 100 g of product        | 2960 kJ/720 kcal |
| Nutritional value per 100 g of product: |                  |
| - fats                                  | 80,0 g           |
| including saturated                     | 44,0 g           |
| - carbohydrates                         | 0 g              |
| of which sugars                         | 0 g              |
| - protein                               | 0 g              |
| Salt                                    | 0,45 g           |

**QUALITATIVE INDICATORS**

| Parameter           | Requirements |
|---------------------|--------------|
| Extraneous impurity | None         |

**MICROBIOLOGICAL PARAMETERS**

| Name of the parameter                     | Acceptable limits | Control method            | Inspection period  |
|---|-------------------|---------------------------|--|
| Coliform bacterias, CFU in 0,01 g,        | Absent            | DSTU 7357:2013            | Establishes and guarantees by the manufacturer, according to the program of production control |
| Pathogens, incl. Salmonella spp., in 25 g | Absent            | DSTU EN 12824:2004        |  |
| Mold fungi, CFU in 1,0 g, no more         | 5X10 <sup>1</sup> | DSTU ISO 6611/IDF 94:2007 |  |
| Yeast, CFU in 1 g, no more                | 5X10 <sup>2</sup> | DSTU ISO 6611/IDF 94:2007 |  |

**CONTENT OF TOXIC ELEMENTS, PESTICIDES AND MYCOTOXINS**

| Safety indicator            | Target | Methods          | Inspection period |
|-----------------------------|--------|------------------|-------------------|
| Toxic elements, mg / kg, no |        | According to the | Establishes and   |

|   |        |   |  |
|---|--------|---|--|
| <b>more:</b>                            |        | methods approved in the prescribed manner | 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                                    | 10,0   |   |  |
| <b>Pesticides, mg/kg, no more than:</b> |        |   |  |
| Hexachlorocyclohexane ( $\gamma$ -HCCH) | 0,05   |   |  |
| DDT                                     | 0,1    |   |  |
| Heptachlor                              | absent |   |  |
| Aldrin                                  | absent |   |  |
| Metaphos                                | absent |   |  |
| <b>Mycotoxins mg/kg, no more than:</b>  |        |   |  |
| Aflotoksin B1                           | 0,005  |   |  |

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| Safety indicator  | Target          | Methods  | Inspection period                   |
|---|-----------------|--|-------------------------------------|
| <b>Radionuclides, not more than:</b>  |                 |  |                                     |
| Cesium-137  | 60 Bq/kg        |  |                                     |
| Strontium - 90  | 30 Bq/kg        |  |                                     |
| <b>Melamine, mg /kg, not more than:</b>                                     |                 |  |                                     |
| Melamine  |                 |  |                                     |
| <b>Dioxins and PCBs, no more than:</b>                                      |                 |  |                                     |
| The total amount of dioxins (WHO-PCDD/F-TEQ)                                | 0.75 pg / g fat | According to the methods approved in the prescribed manner | Once a year in the finished product |
| The total amount of dioxins and dioxin-like PCBs (WHO-PCDD/F-PCB-TEQ)       | 1,25 pg / g fat |  |                                     |
| Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180 (ICES-6)             | 40 ng / g fat   |  |                                     |
| <b>Polycyclic aromatic hydrocarbons, no more than:</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   |  |                                     |

**PACKING, STORAGE AND TRANSPORTATION**

| Parameter | Requirements  |
|-----------|---|
| Packing   | Margarine is packaged in the form of a briquette, net weight 0,5 kg wrapped in polyfoil and placed in corrugated box in the number of 20 pieces. Margarine net weight is 10 kg. |

|  |   |
|--|---|
|  | Margarine is packaged in the form of a briquette, net weight 0,25 kg wrapped in polyfoil and placed in corrugated box in the number of 40 pieces. Margarine net weight is 10 kg.  |
| Storage conditions                             | The product should be stored in warehouses or refrigerators, at temperatures from minus 20°C to plus 10°C with constant air circulation.<br>Do not store the margarine in conjunction with products with a strong specific smell. |
| <b>Maximum shelf life from production date</b> | <b>Storage conditions</b>   |
| 12 months                                      | At a temperatures from minus 20°C to plus 0°C.  |
| 6 months                                       | At a temperatures above 0°C to plus 10°C.   |

| <b>Approved:</b>  | <b>Signature</b> | <b>Date of approval</b> |
|---|------------------|-------------------------|
| Leader of HACCP group Zhmurko N.O.                                      | /signature/      | 07.02.20                |
| Head of Production and Technical Department<br>VP "ZZHK Starchenko Z.D. | /signature/      | 06.02.2020              |
| Head of VL VP "ZZHK" Zhukova O.O  | /signature/      | 07.02.2020              |

**Prepared by:**

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

/signature/

05.02.2020