

<b>Limited Liability Company SCHEDRO</b>	<b>Specification for the finished product</b>	<b>M.CK.80.008A</b>
		Valid from 03.02.20
		Redaction No. 4
<b>Margarine for puff pastry "Sloika" for classic puff products 80% fat (formula "A") DSTU 4465:2005</b>		
<i>FOR INTERNAL AND EXTERNAL USE</i>		

### **GENERAL DESCRIPTION**

Margarine for puff pastry "Sloika" for classic puff products 80% fat - used for the preparation of classic puff products from yeast and yeast-free dough.

Evenly distributed on the dough, "Sloika" margarine makes it uniform, bulk and high, giving the finished product an excellent layering.

Margarine increases the shelf life of puff semi-finished and finished products.

**Process for manufacture:** margarine is obtained in the process of refining, whitening, deodorizing of vegetable fats and oils, natural and partially hydrogenated, and mixing prescription components. It is made in accordance with DSTU 4465:2005 "Margarines. General specifications"

**List of ingredients:** palm and sunflower oils in natural and partially hydrogenated form, refined, deodorized, drinking water, emulsifiers (E 471, E 475, soy lecithin), kitchen salt, sorbic acid preservative, antioxidant (E320, E321), acidity regulator lactic acid, dye beta-carotene.

### **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**

<b>Name of the indicator</b>	<b>Characteristic</b>	<b>Control method</b>	<b>Frequency of control</b>
Consistency at (20 ± 2) °C	Consistency is plastic, homogeneous. The cut surface is glossy or slightly glossy. Dry in appearance.	DSTU 4463	Each consignment
Colour	From light yellow to yellow, homogeneous throughout the mass. Intensity of coloring on a surface of a product is allowed.	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**

<b>Name of the indicator</b>	<b>Target value</b>	<b>Acceptance limit</b>	<b>Control method</b>	<b>Frequency of control</b>
Weight fraction of	19,7	19,7	DSTU 4463	Each consignment

moisture and volatile components, %, not more than				
Fat weight fraction, %, not less than	80,0	80,0	DSTU 4463	Each consignment
Melting point, °C	40-43	38-48	DSTU 4463 DSTU ISO 6321	Each consignment
Solid triglyceride content at 20 °C, %	40-45	38-50	DSTU ISO 8292	Each consignment
Margarine acidity, °K, not more than	3,5	3,5	DSTU 4350	Each consignment
Peroxid value, not more than ½O mmol/kg	2,0	5,0	DSTU 4570 DSTU ISO 3960	Each consignment
Nickel content, mg / kg, not more than	0,5	not more than 0,5	DSTU 4336 DSTU 4335	Controlling incoming raw materials and determined according to customer requirements

Φ-8.3-03-03

Redaction 0

Valid from 24.10.2017

Page 1 of 3

<b>Limited Liability Company SCHEURO</b>	<b>Specification for the finished product</b>	<b>M.CK.80.008A</b>
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<b>The content of trans-isomers of fatty acids in fat extracted from margarine</b>		<b>Control method</b>	<b>Frequency of control</b>
<b>Indicator</b>	<b>Content, %</b>		
The amount of fatty acid trans-isomers	1 5 - 2 0	DSTU ISO 5508	Established and guaranteed by the manufacturer, according to the program of production control

**Nutrition and energy value**

<b>Indicator name</b>	<b>Value</b>
Energy value of 100 g of the product	2960 kJ/ 720 kcal
Nutritional value of 100 g of the product	
- fats	80,0 g
including saturated fats	36,0 g
- carbohydrates:	0 g
of which sugars	0 g
- proteins	0 g
Salt	0,45 g

**QUALITY INDICATORS**

Indicators	Requirements
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><u>Toxic elements, mg/kg, not more than:</u></b> Lead Cadmium Mercury Arsenic Iron Copper Zinc	0,1 0,05 0,03 0,1 1,5 0,1 10,0	According to the methods approved in the prescribed manner	Established and guaranteed by the manufacturer, according to the program of production control
<b><u>Pesticides, mg/kg, not more than:</u></b> Hexachlorocyclohexane (γ-HCCH) DDT Heptachlor Aldrin Metaphos	0,05 0,1 absence absence absence		
<b><u>Mycotoxins, mg/kg, not more than:</u></b> Aflatoxin B1	0,005		

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Name of the indicator	Acceptance limit	Control method	Frequency of control
<b><u>Radionuclides, not more than:</u></b> Cesium-137	60 Bq/kg		

Strontium-90	30 Bq/kg		
<b><u>Dioxins and PCBs, no more than:</u></b>			
The total amount of dioxins (WHO-PCDD/F-TEQ), not more than	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 fat	According to the methods approved in the prescribed manner	Once a year in the finished product
<b><u>Polycyclic aromatic hydrocarbons, no more than:</u></b>			
Benz(a)pyrene	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 with a net weight of 10 kg - the net weight of the packaging unit is 2 kg. Corrugated box with a net weight of 20 kg - the net weight of the packaging unit is 5 kg.
Storage requirements	The product should be stored in warehouses or refrigerators, at a temperature from minus 20 °C to plus 18 °C and relative humidity not 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>
12 months	At temperatures above minus 20 °C to 0 °C.
6 months	At temperatures above 0 °C to plus 18 °C.

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

**Developed by:**

Head of Development Management Department     /Signature/     05.02.20

A. K. Druzhchenko