

<b>Limited Liability Company SCHEDRO</b>	<b>Specification for the finished product</b>	<b>M.CII.70.011TF</b>
		Valid from 14.05.18
		Redaction No. 1
<b>Margarine for puff pastry "Sloika" for puff cookie 70% fat formula "TF" DSTU 4465:2005</b>		
<i>FOR INTERNAL and EXTERNAL USE</i>		

### **GENERAL DESCRIPTION**

Margarine for puff pastry "Sloika" for puff cookie is intended for puff pastry products. Used for the cooking of classic puff pastry from yeast and yeastless dough, puff cookie, etc.

Evenly distributed on the dough, "Sloika" margarine makes it uniform, bulk and high, giving the finished product an 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:** palm and sunflower oils refined, deodorized, drink water, table salt, emulsifiers (E 471, E 475, soy lecithin), natural dye beta-carotene, sorbic acid preservative, acidity regulator lactic acid.

### **GENERAL REQUIREMENTS**

**The raw materials** used for the production of the product 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.

**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	Plastic, homogeneous. The cut surface is glossy or slightly glossy, dry in appearance.	DSTU 4463	Each consignment
Colour	From white to light yellow. Homogeneous throughout the mass.	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 moisture and volatile components, not more than%	29,7	29,7	DSTU 4463	Each consignment
Margarine acidity, °K	3,5	not more than 3,5	DSTU 4463	Each consignment
Fat weight fraction, not less than%	70,0	not less than 70,0	DSTU 4463	Each consignment
Melting point, °C	42-48	39-48	DSTU 4463 DSTU ISO 6321	Each consignment
Peroxid value, not	2,0	not more than 5,0	DSTU 4570 DSTU	Each consignment

more than ½O mmol/kg - at the time of production			ISO 3960	
Solid triglyceride content, % at 20 °C	38-44	38-45	Procedure of measurements 081/12-0731-11 DSTU ISO 8292	Each consignment

Φ-8.3-03-03

Redaction 0

Valid from 24.10.2017

Page 1 of 3

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<b>Fatty acid content</b>		<b>Frequency of control</b>
<b>Indicator</b>	<b>Content, %</b>	
The amount of fatty acid trans- isomers	Not more than 2.0	Established and guaranteed by the manufacturer, according to the program of production control
Saturated acids	50-55	
Monounsaturated acids	41-31	
Polyunsaturated acids	9-14	

#### **Nutrition and energy value**

<b>Indicator</b>	<b>Value</b>
Nutritional value of 100 g of the product, not less	70,0 g
Energy value of 100 g of the product, not less	630,0 kcal

#### **QUALITY INDICATORS**

<b>Indicators</b>	<b>Requirements</b>
Extraneous bodies	Absent

#### **MICROBIOLOGICAL INDICATORS**

<b>Name of the indicator</b>	<b>Acceptance limit</b>	<b>Control method</b>	<b>Frequency of control</b>
Coliform bacterias (coliforms), in 0,01 (g, cm <sup>3</sup> )	not allowed	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, cm <sup>3</sup> )	not allowed	DSTU EN 12824:2004	
Mold fungus, colony forming unit in 1 g, not more	1X10 <sup>2</sup>	DSTU ISO 6611 /IDF 94 2007	

Yeast fungi, colony forming unit in 1 g, not more	1X10 <sup>3</sup>	DSTU ISO 6611/IDF 94 :2007	
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**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>		According to the methods approved in the prescribed manner	Established and guaranteed 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		
<b><u>Pesticides, mg/kg, not more than:</u></b>			
Hexachlorocyclohexane (γ-HCCH)	0,05		
DDT	0,1		
Heptachlor	absence		
Aldrin	absence		
Metaphos	absence		
<b><u>Mycotoxins, mg/kg, not more than:</u></b>			
Aflatoxin B1	0,005		
Zearalenone	1,0		

Φ-8.3-03-03

Redaction 0

Valid from 24.10.2017

Page 2 of 3

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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	100 Bq/kg		
Strontium-90	30 Bq/kg		
<b><u>Melamine, mg/kg, not more than</u></b>			
Melamine	2,5		

**PACKAGING, STORAGE AND TRANSPORT**

<b>Indicator</b>	<b>Requirements</b>
Packaging	Corrugated box. The net weight is 10 kg, the net weight of the packaging unit is 2 kg. The net weight is 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 with constant air circulation. Do not store the product 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.

<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>	14.05.18
Head of Technical Engineering Department of Private Enterprise "ZZHK" Z. D. Starchenko	<i>/Signature/</i>	24.05.18
Head of Testing Laboratory of Private Enterprise "ZZHK" E. A. Zhukova	<i>/Signature/</i>	17.05.18

**Developed by:**

Head of Development Management Department    */Signature/*    25.05.2018

A. K. Druzhenko

Φ-8.3-03-03

Redaction 0

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