

“Schedro” LLC	SPECIFICATION FOR FINISHED PRODUCT	M.C.72.005A
		Valid from 03.02.2020
		Edition No.4
Table margarine “Soniachnyi osoblyvnyi” (Table margarine “Sunny special”) 72% of fat, formula “A” DSTU <sup>1</sup> 4465: 2005		
<b>FOR INTERNAL AND EXTERNAL USE</b>		

## **GENERAL DESCRIPTION**

Margarine “Soniachnyi osoblyvnyi” – is intended for use in the bakery, confectionery and culinary industries, in the restaurant industry.

Margarine is evenly distributed in the dough, improves the porosity of the finished baking, gives it a great taste, ruddy color and delicate flavor, and also allows extending the shelf life of the finished product.

It is produced according to DSTU 4465: 2005 “Margarines General technical conditions”.

**List of ingredients:** sunflower and palm oils, refined deodorized in natural and partially hydrogenated form, drinking water, table salt, emulsifiers (E471, soy lecithin), 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, dense and homogeneous. The cut surface is shiny or slightly shiny. Dry looking.	DSTU 4463	Every batch
Color	From white to yellow.	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, no more than %	27,6	27,6	DSTU 4463	Every batch
Margarine acidity, ° Kettstophera	2,5	no more than 2,5	DSTU 4463	Every batch
Mass fraction of fat, no less than %	72,0	no less than 72,0	DSTU 4463	Every batch
Melting temperature, °C	29-33	27-36	DSTU 4463 DSTU ISO 6321	Every batch
Peroxide value, no more than ½ O mmol/kg at the time of production	2,0	no more 5,0	DSTU 4570 DSTU ISO 3960	Every batch

<sup>1</sup> State Standard of Ukraine

Solid triglyceride content, at 20°C %	19-24	17-26	MVV 081/12-0731-11 DSTU ISO 8292	Every batch
Nickel content, mg/kg, no more than	0,5	no more than 0,5	DSTU 4463 DSTU 4335	Carried out by controlling the input raw materials and determined according to customer requirements

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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	33-43		

#### NUTRITION AND ENERGY VALUE

Parameter	Value
Energy value of 100 g of product	2668 kJ/649 kcal
Nutritional value per 100 g of product:	
- fats	72,0 g
including saturated	16,0 g
- carbohydrates	0 g
of which sugars	0 g
- protein	0 g
Salt	0,5 g

#### QUALITATIVE INDICATORS

Parameter	Requirements
Extraneous impurity	None

#### MICROBIOLOGICAL PARAMETERS

Name of the parameter	Acceptable limits	Control method	Inspection period
Coliform bacterias, 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		
<b>Radionuclides, not more than:</b>			
Cesium-137	60 Bq/kg		
Strontium - 90	30 Bq/kg		

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Safety indicator	Target	Methods	Inspection period
<b><u>Melamine, mg / kg, no more</u></b>			
Melamine	2,5		
<b><u>Dioxins and PCBs, no more than:</u></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><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		

**PACKING, STORAGE AND TRANSPORTATION**

Parameter	Requirements
Packing	Corrugated box. Net weight of margarine is 20 kg.
Storage conditions	The product should be stored in warehouses or refrigerators, at temperatures from 0°C to plus 10°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 conditions</b>
180 days	At a temperatures above 0°C to plus 4°C.
160 days	At a temperatures above plus 4°C to plus 10°C.

**PACKING, STORAGE AND TRANSPORTATION FOR INTERNATIONAL ECONOMIC ACTIVITY (ROMANIA RO)**

<b>Parameter</b>	<b>Requirements</b>
Packing	Corrugated box. Net weight of margarine is 20 kg.
Storage conditions	The product should be stored in warehouses or refrigerators, at temperatures from 0°C to plus 10°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 conditions</b>
160 days	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 VP "ZZHK Starchenko Z.D.	/signature/	06.02.2020
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**Prepared by:**

Head of the Department of Development Control  
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05.02.2020