

GENERAL DESCRIPTION

Margarine table "Schedro" 82% is intended for use in the bakery and confectionery production. Increases and improves the porosity of pastry and bakery products. Evenly distributed in the dough, and improves the machining process. It provides good properties for baking, and improves the shape of the surface of finished products, increases calorie and helps to preserve freshness, increases the shelf life of finished products.

Ingredients: refined deodorized palm oil, drinking water, salt, emulsifier (E471, soy lecithin), natural colorant, beta-carotene, flavoring " butter ", the preservative sorbic acid, acidity regulator lactic acid .

GENERAL REQUIREMENTS

Raw materials used for the production of the product must comply with the legislative requirements of Ukraine or the Codex Alimentarius. If the requirements of the country where the exported product or customer requirements are more stringent, more stringent requirements prevail.

The final product safety parameters shall conform to the requirements of Ukrainian legislation. If the requirements of the country where the exported product or customer requirements are more stringent, more stringent requirements prevail.

ORGANOLEPTIC PROPERTIES

Property name	Characteristic	Inspection method	Inspection frequency
Consistency at (20±2)°C	Consistency: homogeneous, dense, plastic Cut surface is glossy or slight glossy. Outwardly dry.	DSTU 4463	Each lot
Colour	Light-yellow to yellow.	DSTU 4463	Each lot
Taste and smell	Pure, typical for added flavouring. Foreign tastes and odours are not allowed.	DSTU 4463	Each lot

PHYSICAL AND CHEMICAL PROPERTIES

Property name	Target value	Permissible levels	Inspection method	Inspection frequency
Moisture and volatile substances content, no more than, %	17,7	17,7	DSTU 4463	Each lot
Acidity of margarine, °Kettorsphere	2,5	No more than 2,5	DSTU 4463	Each lot
Fat content, not less than, %	82,0	No more than 82,0	DSTU 4463	Each lot
Melting point, °C	32-37	30-37	DSTU 4463 DSTU ISO 6321	Each lot
Peroxide value, no more than $\frac{1}{2}$ O mmol/kg - at the moment of production	1,0	No more than 5,0	DSTU 4570 DSTU ISO 3960	Each lot
Solid tryglicerides content, % at 20°C	17-23	17-26	MVV 081/12-0731-11 DSTU ISO 8292	Each lot

Food and energy value

Property	Value	Measurement
Food value per 100 g of product, not less	82 g	г
Energy value per 100 g of product, not less	739	ккал
Saturated fatty acid	45 – 50	%
Monounsaturated fatty acids	43 – 33	%
Polyunsaturated fatty acids	12 – 17	%
Trans isomers of unsaturated fatty acids	No more than 2,0	%

MICROBIOLOGICAL PROPERTIES

Property	Measurement	Test Method	Inspection frequency
Coliform bacteria, not allowed in 1 g/cm ³	Not allowed	ДСТУ 7357:2013 ДСТУ IDF 73 А 2003	Sets and guaranteed by the producer, according to the program of production control
Pathogenic bacteria including Salmonella, not allowed in 1 g/cm ³	Not allowed	ДСТУ EN 12824:2004	
Mold fungi, colony-forming unit in 1 g, no more than	1X10 ²	ДСТУ ISO 6611/IDF 94:2007	
Yeast, colony-forming unit in 1 g, no more than	1X10 ³	ДСТУ ISO 6611/IDF 94:2007	

SAFETY PROPERTIES	Purpose	Methods	Inspection frequency
<u>Toxic elements, mg/kg:</u> Lead Cadmium Mercury Arsenic Iron Zinc Copper	0,1 0,05 0,03 0,1 5,0 5,0 0,5	According to methods approved in accordance with the established procedure	Sets and guaranteed by the producer, according to the program of production control
<u>Pesticides, mg/kg:</u> Hexachlorocyclohexane (γ-isomers), no more than Dichlorodiphenyltrichloroethane, no more than Heptachlor Aldrin Metaphos	0,05 0,1 no no no		
<u>Mycotoxins, mg/kg:</u> Aflatoxin B1 Zearalenone	0,005 1,0		
<u>Radionuclides:</u> Cesium-137 Strontium-90	100 Bq/kg 30 Bq/kg		
Melamine, mg/kg	No more than 2,5		

No GMO.

PACKING, STORAGE AND TRANSPORTATION

Property	Requirements
Packing	Corrugated packaging. Net mass: 20 kg.
Storage conditions	The margarine must be stored in stockrooms or refrigerators At 0°C to +20°C by constant air circulation. The product is not allowed to be stored together with products that have strong characteristic odor.
Max. shelf life from production date	Storage conditions
180 days	At 0°C to +4°C.
160 days	At +4°C to +10°C.