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| Producer “Vinnitsa OSCF” PJSC, Ukraine | Specification | Is valid until replacing by a new document |
| Margarine stolovy “VIOLIA” by DSTU 4465:2005 | | |

Assignment

Margarine stolovy “VIOLIA” is used for direct consumption, as well as cooking and confectionery industry for making confectionery and bakery products, including cakes, cookies, candies.

Ingredients:

Refined deodorized vegetable fat (sunflower oil, Oil soya, palm olein / palm oil, partially hydrogenated), refined deodorized palm oil, refined, deodorized sunflower oil, water, emulsifiers E 471, E 475, lecithin, salt "Extra", preservative potassium sorbate, acidulent citric acid, flavoring "Butter", antioxidants E 320, E 321, beta – carotene coloring.

Characteristics

Margarine has a clean taste with a creamy milky taste and smell, uniform plastic consistency, color - from light yellow to yellow for the whole mass.

Physical and chemical indicators

| Indicator name | Norm | Method of analyses |
|--------------------------------------------------------------------------------------------------------------|------------|-----------------------------|
| Fat content, %, min | 72,0 | DSTU 4463:2005 |
| Moisture and volatile matter content, %, max | 27,85 | DSTU 4463:2005 |
| Melting point, °C | 27 – 38 | DSTU 4463:2005 |
| Acidity of margarine, °Kettstofera, max | 2,5 | DSTU 4463:2005 |
| Salt content, % | 0,03 – 0,6 | DSTU 4463:2005 |
| Peroxide number $\frac{1}{2}O$ mmol / kg, max - With the release of company - At the end of shelf life | 5 10 | DSTU 4570, DSTU ISO 3960 |
| SFC (pulse NMR), at a temperature 20°C | 17 – 28 | DSTU 4463:2005 |

Nutritional information and energy value (calorie) 100g of product

| Indicator | Value | Unit of measure |
|------------------------------|-------|-----------------|
| Energy value (caloric), kJ | 2715 | kJ / 100 g |
| Energy value (caloric), kcal | 649 | kcal / 100 g |
| Fat content, g of fat | 72 | g / 100 g |

Microbiological indicators

| Name of indicator | Unit | Method of analyses |
|-----------------------------------------------------|-------------|--------------------|
| E. coli (koliforms) 0.01 g | not allowed | GOST 9225-84 |
| Pathogens, including bacteria of Salmonella in 25 g | not allowed | DSTU EN 12824 |
| Yeast, CFU / g, max | 1000 | GOST 10444.12 |

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|---------------------|-----|---------------|
| Molds, CFU / g, max | 100 | GOST 10444.12 |
|---------------------|-----|---------------|

Toxic elements

| Indicator Name and units of measurement | Norm | Control meth |
|------------------------------------------------|-------------|---------------------|
| lead, mg / kg, max | 0,1 | GOST 30178 |
| cadmium, mg / kg, max | 0,05 | GOST 30178 |
| arsenic, mg / kg, max | 0,1 | GOST 2693 |
| mercury, mg / kg, max | 0,05 | GOST 2692 |
| copper, mg / kg, max | 1,0 | GOST 30178 |
| zinc, mg / kg, max | 10,0 | GOST 30178 |
| iron, mg / kg, max | 5,0 | GOST 30178 |

GMO free.

Packaging, storage

| Indicator | Demands | Note |
|----------------------------------------|----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|
| Packaging | The polymer bag and corrugated boxes, net weight 20 kg or 10 kg | It is not permissible to store fat in the general warehouses with products that have a specific odor. |
| Storage | Store at a temperature from minus 20° C to 15° C and a relative humidity of 80%. | |
| Shelf life from production date | | |
| Storage temperature, °C | Shelf life, days | |
| minus 20 – 0 incl. | 180 | |
| minus 0 до 5 incl. | 150 | |
| Over 5 to 15 incl. | 90 | |