

PRODUCT INFORMATION

See also www.organic.nl

Product	Pastry Margarine – RSPO SG
Code	15230
Certificate	Skal
Country of origin	The Netherlands
Last update	8-5-2015
Issue Date	8-5-2015
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic Non-hydrogenated vegetable oils/fats (palm oil, palm kernel, coconut oil, sunflower oil,), water, Emulsifier: sunflower lecithin, citric acid
Additives	Citric Acid E330, Lecithin sunflower E322
Process	Blending, mixing with other ingredients, filtering, heating, cooling, filling cartons and storage.

Sensorial properties	
Smell	Inherent, not rancid
Colour	Whitish, creamy/light yellow
Taste	Inherent, not rancid
Appearance	Solid/liquid

Packing			
Net content	10 kg		
Kind of packing	Carton box with plastic bag inside		
Packing size (L x W x H)	34 x 24 x 16		
Packing/layer	10	Layers/pallet	5

Shelflife	
Storage conditions	Cool (15-18°C), dry (humidity < 70%)
Maximum shelflife	Max. 9 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	2960 kJ 720 kCal	
Protein (g)	0	
Fat (g)	80	Saturated: 38 Mono-unsaturated: Poly-unsaturated:
Carbohydrates (g)	0	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %
Dietary fibre (g)	0	
Moisture (g)	20	
Mineral (mg)	Calcium (Ca): Iron (Fe): Potassium(K):	Sodium (Na): 0 Phosphor (P): Magnesium (Mg):
Vitamins (microgram)	Vitamin A: Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin D3:

Analytical properties	
Salt (%)	0
Peroxide value (meq/kg)	Max. 2
FFA (%)	Max. 0,15
Meltingpoint (°C)	39 ± 2
Density at 20 °C	0.935 g/ml

Microbiological Properties	
Total Plate Count (cfu/g)	< 10.000
Yeast (cfu/g)	< 100
Moulds (cfu/g)	< 100
Lactobacteriaceae (cfu/g)	< 100
Enterobacteriaceae	Neg.
E. Coli	Neg.
Salmonella(cfu/25 g)	Absent

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	-	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (- derivates)	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Ecosocial	No

<p>Use</p>	<p>An margarine for the preparations of 'wafel' and 'wals' dough, and to make crème.</p> <p>Organic pastry margarine is suitable for roller and spray dough.</p> <p>Organic pastry margarine is without added salt, if desired 1 to 2% salt (calculate on the flour can be added)</p> <p>Organic pastry margarine is suitable for cream and cake products.</p> <p>Organic pastry margarine can also be used for long tenable , low moist creams ((sponge) cake , deep frozen cake)</p> <p>Store Organic pastry margarine preference at a temperature of 15 to 16°C</p> <p>Store organic pastry margarine for spray dough, cream and cake products at 15°C and process by 20 to 21°C.</p> <p>Organic pastry margarine can be added for 2-3% at bread dough.</p>
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