

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Crust Margarine RSPO SG</b>
<b>Code</b>	<b>15240</b>
<b>Certificate</b>	<b>Skal</b>
<b>Country of origin</b>	<b>The Netherlands</b>
<b>Last update</b>	<b>14 April 2015</b>
<b>Issue Date</b>	<b>14 April 2015</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic Non-hydrogenated vegetable oils/fats ( palm oil), water, salt, emulsifier E 322(soya), E330 citric acid</b>
<b>Additives</b>	<b>Emulsifier E322 (soy lecithin), acid E330</b>
<b>Process</b>	<b>Blending, mixing with other ingredients, filtering, heating, cooling, filling cartons and storage.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Product specific, butter like, not rancid</b>
<b>Colour</b>	<b>Light yellow to White</b>
<b>Taste</b>	<b>Butter Salted</b>
<b>Appearance</b>	<b>Solid</b>

<b>Packing</b>			
<b>Net content</b>	<b>10 kg</b>		
<b>Kind of packing</b>	<b>Carton box with plastic bag inside</b>		
<b>Packing size (L x W x H)</b>	<b>34 x 24 x 16</b>		
<b>Packing/layer</b>	<b>14</b>	<b>Layers/pallet</b>	<b>7</b>

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

Nutritional values (per 100 gram)		(from supplier)
Energy	2960 kJ 720 kCal	
Protein (g)	0	
Fat (g)	80	Saturated: 43 Mono-unsaturated: Poly-unsaturated:
Carbohydrates (g)	0	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %
Dietary fibre (g)	0	
Moisture (g)	19	
Mineral (mg)	Calcium (Ca): Iron (Fe): Potassium(K):	Sodium (Na): 1000 Phosphor (P): Magnesium (Mg):
Vitamins (microgram)	Vitamin A: Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin D3:

Analytical properties	
Salt as NaCl (%)	1
Peroxide value (meq/kg)	Max. 2
FFA (%)	Max. 0,15
Melting point (°C)	46 ± 2
Density at 20 °C	0.940 g/l

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

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

<b>Acceptable for:</b>	
<b>Vegetarians</b>	<b>Yes</b>
<b>Vegans</b>	<b>Yes</b>
<b>Lacto-vegetarians</b>	<b>Yes</b>
<b>Kosher-certified</b>	<b>No</b>
<b>Halal-certified</b>	<b>No</b>
<b>NOP-certified</b>	<b>No</b>
<b>Ecosocial</b>	<b>No</b>

<b>Use</b>	<p><b>An vegetable margarine for the preparations of puff pastry, with no colour and preservative</b></p> <p>Organic pastry margarine is suitable for roller and spray dough.</p> <p>Organic crust margarine can also be used for rise and crust dough's (croissants, apple pastry, "tom pouce" and sausage-roll)</p> <p><b>For these dough's you have to temper the margarine at 16-17°C , use it directly and store the dough's in the refrigerator</b></p>
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