

PRODUCT INFORMATION

See also www.organic.nl

Product	Organic pastry margarine non palm
Code	15235
Origin	EU/NON EU
Country of processing	The Netherlands
Last update	28-06-2019
Issue Date	07-03-2017
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic vegetable oils and fats* (80%): organic sunflower oil (IT*) and organic cocoa butter (Deodorized: NL, Agriculture: PE*); water (20%, NL); Organic sunflower lecithin (<2%, RU*); Citric acid (<2%, CN*)
Additives	None
Process	Blending, mixing with other ingredients, filtering, heating, cooling, filling cartons and storage.

* Countries of origin are not guaranteed 100%

Sensorial properties	
Smell	aromatic
Colour	light yellow
Taste	aromatic
Appearance	plastic

Packing	
Net content	10 kg
Kind of packing	Carton box with plastic bag inside
Pieces per pallet	70

Shelf life	
Storage conditions	Cool (5-15°C) and dry (< 70% RH)
Maximum shelf life	5 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	2968 kJ 722 kCal	
Protein (g)	0	
Fat (g)	80	Saturated: 18
Carbohydrates (g)	0	Sugars: 0
Dietary fibre (g)	0	
Salt (g)	0	

Analytical properties	
FFA (%)	< 0.15
Moisture (%)	< 20
P.O-value (meq/kg)	< 2.0
at 10°C (%S)	14-20
at 20°C (%S)	1-7
at 30°C (%S)	0-3
at 35°C (%S)	0-3
Melting point (°C)	24-28
Total fat (%)	80
Spec. gravity at 20°C (g/ml)	0.943

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

Allergy list (+ = present, - = absent and * = 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
Fairtrade IBD	No

Use	<p>An vegetable margarine for the preparations of puff pastry, with no colour and preservative</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 pousse" and sausage-roll)</p> <p>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</p>
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