SAUMWEBER

Specification of product VA 3.1-01-1

Code:	**4153**
Name:	Alpina 1 kg Stangen 8 kg Karton / MB Zertifikat CU-RSPO SCCS-820313
Lot:	
Version:	11 (under the terms of Revision 7 version 01/2014)

Tests, Parameters:	Provisional Specification:
Regulatory name:	**Margarine / margarine**
Regulation: Reg. (EC) No :	**EG-Streichfett-VO 2991/94**
Sensory properties:	
appearance / colour:	hellgelb / light yellow
odour / taste:	aromatisch / aromatic
consistence:	streichfähig / spreadable
Analytical values:	
peroxide value (DGF C-VI 6a):	4.0 mEqu O2/kg
fat content (§64 LFGB 13.05-3):	80 %
milkfat:	0.0 %
free fatty acids (DGF C-V2):	0.5 %
acid value (DGF C-V2):	1.0 ml KOH / g
moisture (§64 LFGB 04.00 5-7):	20 %
taste (DGF C-II 1):	4 - 5 Punkte/points
melting point (DGF C-IV 3a):	30.0 - 36.0 °C
smoking point (DGF C-IV 9):	°C

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Microbiological values:

total amount of germs (/g): §64 Abs. 1 LFGB L01.00-88	10000 max.
yeasts (/g): §64 Abs. 1 LFGB L01.00-37	10 max.
moulds (/g): §64 Abs. 1 LFGB L01.00-37	10 max.
coliform bacteria (/g): §64 Abs. 1 LFGB L01.00-54	3 max.
Escheria coli (/g): §64 Abs. 1 LFGB L01.00-54	3 max.
Salmonellae (/25g): §64 Abs. 1 LFGB L01.00-20	negativ
Enterobacteriaceae (/g): ISO 21528-2:2004 (E)	10 max.
We are monitoring our production with a Microbiological Multi Monitoring System.	
additional results:	---

Nutritive value in (g/100g) or (g/100ml) according to Souci, Fachmann, Kraut:

calorific value/ energy (kJ / kcal):	2960/720 kJ/kcal
fat (g/100g):	80 g
thereof saturated fatty acids:	48 g
carbohydrates:	0.1 g
thereof sugar:	0 g
protein:	0 g
salt:	0.05 g

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Ingredients:

pflanzl. Fette (Palm, Kokos), pflanzl. Öl (Raps), Wasser, Emulgatoren: Mono- und Diglyceride von Speisefetts., Sonnenblumenlecithin, Speisesalz, Säuerungsmittel: Zitronensäure, Milchsäure, Aroma Konservierungsstoff: Kaliumsorbat, Farbstoff: ß-Carotin

vegetable fats (palm, coconut), vegetable oil (rape), water, emulsifier: mono- and diglycerides from fat acides, sunflower lecithin, salt, acidification medium: citric acid, lactic acid, flavouring, preservative: potassium sorbate,colourant: Beta-caroten

Unit:

EAN Code outer package:	
EAN Code single unit:	8004355610008

Storage conditions:

storage temperature:	3 - 10 °C
	kühl, trocken, lichtgeschützt / cool, dry, protected from light

Expiration date:

shelf life:	7 Monate / month
remaining time expiry date:	3.5 Monate / month

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Allergene list:

milk and products thereof:	nein / no
lactose (>0,1g / 100g):	nein / no
eggs and products thereof:	nein / no
soybeans and products thereof:	nein / no
cereals containing gluten and products thereof:	nein / no
molluscs and products thereof:	nein / no
fish and products thereof:	nein / no
crustaceans and products thereof:	nein / no
mustard and products thereof:	nein / no
lupin and products thereof:	nein / no
nuts and products thereof:	nein / no
peanuts and products thereof:	nein / no
sesame seeds and products thereof:	nein / no
sulfur dioxide and sulphites (>10mg/l as SO2):	nein / no
celery and products thereof:	nein / no
allergen grouping ALBA list:	nein / no

Application:

Herstellung von Back- und Konditoreiwaren, als Aufstrich, zum Kochen und und Verfeinern / Manufacture of bakery and confectionery products, as a spread, for cooking and refining

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Suitable for:

coeliac:	ja / yes
lacto-vegetarian:	ja / yes
lactose intolerance:	ja / yes
halal:	ja / yes
koscher:	ja / yes

GMO-status

The product is not genetically modified and therefore not subject to the labeling requirements in accordance with Reg. (EC) 1829/2003 and 1830/2003. The specification will be adjusted as part of the ongoing change management.

Munich, 04.02.2016

released by Dr. Schroeder / product development

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