

TECHNICAL DATA SHEET: VEGETABLE MARGARINE (80%)

1. PHYSICAL & CHEMICAL SPECIFICATIONS

- Total Fat Content: Min 80.0%
- Moisture Content: Max 18.0%
- Free Fatty Acids (as Palmitic): Max 0.15%
- Salt (NaCl): 0.1% – 0.5% (or Unsalted as per request)
- Peroxide Value: Max 1.0 meq \$O₂/kg\$ (at production)
- Slip Melting Point: 34°C – 38°C (Customizable for climate)
- Color: Pale Yellow (Beta-Carotene)
- Flavor / Odor: Distinct buttery flavor, free from off-odors

2. SOLID FAT CONTENT (SFC) - TYPICAL %

- SFC @ 20°C: 18% – 24%
- SFC @ 30°C: 7% – 11%
- SFC @ 35°C: 2% – 5%

3. INGREDIENTS & NUTRITION (per 100g)

- Ingredients: Refined Vegetable Oils (Palm, Sunflower, Rapeseed), Water, Emulsifiers (E471, Lecithin), Salt, Preservative (Potassium Sorbate), Citric Acid, Flavor, Vitamin A & D.
- Energy Value: ~720 kcal / 3,000 kJ
- Trans Fatty Acids: Max 1.0%

4. MICROBIOLOGICAL LIMITS

- Total Plate Count: < 1000 cfu/g
- Yeast & Moulds: < 100 cfu/g
- Coliforms: Absent in 0.1g
- Salmonella: Absent in 25g

5. STORAGE & LOGISTICS

- Appearance: Smooth, homogenous plastic solid.
- Storage: Keep refrigerated (5°C – 15°C). Do not freeze.
- Shelf Life: 12 months from production date.
- Packaging: 10kg / 20kg cartons with blue HDPE liner.

6. COMPLIANCE DECLARATION

This product is 100% vegetable-based and complies with EU Food Safety Regulations (EC 1881/2006). Produced in a facility following HACCP and ISO standards.