

Specification of product VA 3.1-01-1

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Code:	4136
Name:	Finella Nature 10 kg Block 10 kg Karton Clean Label / MB Zertifikat CU-RSPO SCC-820313
Lot:	
Version:	9 (under the terms of Revision 10 version 2021)

Tests, Parameters:

Provisional Specification:

Regulatory name:	Margarine / margarine
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Sensory properties:

appearance / colour:	hellgelb / light yellow
odour / taste:	neutral / neutral
consistence:	fest / firm

analytical values:

fat content (§ 64 LFGB L 13.05-3):	80 % min.
moisture (§ LFGB L 13.05-1):	20 % max.
peroxide value (§ 64 LFGB L 13.00-37):	4.0 mEqu O ₂ /kg max.
free fatty acids (§ 64 LFGB L 13.00-5):	0.5 % max.
acid value (§ 64 LFGB L 13.00-5):	1.0 ml KOH / g max.
taste (DLG-5-point scale):	4 - 5 Punkte / points
solid fat content at 20°C:	27 %
solid fat content at 30°C:	10 %
solid fat content at 35°C:	6 %
melting point (§ 64 LFGB L 13.00-21):	35 - 38 °C

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Microbiological values:

total plate count /g (§64 LFGB L 00.00-88):	1000 KbE max.
enterobacteriaceae /g (§ 64 LFGB L 00.00-133):	10 KbE max.
escherichia coli /g (ISO 16649-2):	10 KbE max.
yeasts /g (§64 LFGB L 01.00-37):	100 KbE max.
moulds /g (§64 LFGB L 01.00-37):	100 KbE max.
salmonellae /25g (§64 LFGB L 00.00-20):	negativ

We are monitoring our production with a microbiological 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:	42 g
carbohydrates:	0 g
thereof sugar:	0 g
protein:	0 g
salt:	0.06 g

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Ingredients:

pflanzliche Fette (Palm, Kokos), pflanzliche Öle (Raps, Palm), Wasser, Apfelessig, Emulgator: Sonnenblumenlecithin, Steinsalz. /

vegetable fats (palm, coconut) and vegetable oils (rape, palm), water, cider vinegar, emulsifier: sunflower lecithin, natural salt.

Unit:

EAN Code outer package: 4003640002089
 EAN Code single unit:

Storage conditions:

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

Expiration date:

shelf life: 4 Monate / month
 remaining time expiry date: 2 Monate / month

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allergen list according EU 1169/2011:

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 SO ₂):	nein / no
celery and products thereof:	nein / no
allergen grouping ALBA list (version 2.0 - 2011):	nein / no

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Application:

Vielseitig einsetzbar, zur Herstellung von Mürbeteigen, Hefeteigen, sowie zur Herstellung von Plunder- & Blätterteigen / Versatile application, for the production of shortpastries, yeast doughs, as well as for the production of danish and puff pastry

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, 23.01.2025

released by Mr. Dr. Saumweber / product development
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