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|  | **PRODUCT SPECIFICATION**  | **PS(SE)4** | **Version 01** |
| **Version date** | **Product group:** | **Margarine** | **Page** | **1 (1)** |
| **2022 11 22** | **Made by:** | **Raimonda Kaminskaitė** | **Svajonės g. 11, LT-94101 Klaipėda** |
| **Approved by:** | **Darius Laivys** | **Tel.: +370 46 344843** |
| **PRODUCT NAME:** | **FUTURA PF** | **Country of origin: Lithuania****Realization area: Europe** |
| **LEGAL REQUIREMENTS** |
| No. 1 COUNCIL REGULATION (EC) No 1234/2007 of 22 October 2007 establishing a common organisation of agricultural markets and on specific provisions for certain agricultural products (Single CMO Regulation)No. 2. CODEX STAN 19-1981. CODEX STANDART FOR EDIBLE FATS AND OILS NOT COVERED BY INDIVIDUAL STANDARDSNo. 3 LITHUANIA THE PRODUCT SAFETY ACT 1999. June 1. No. VIII-1206 VilniusNo. 4 REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011No. 5 CODEX STAN 210-1999. CODEX STANDART FOR NAMED VEGETABLE OILSNo. 6 COMMISSION REGULATION (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with foodNo. 7 REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EECNo. 8 COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffsNo. 9 COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffsNo. 10 REGULATION (EC) No 852/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004 on the hygiene of foodstuffsNo. 11 REGULATION (EC) No 1333/2008 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 16 December 2008 on food additives |
| **GENERAL FEATURES / INTENDED USE:** Vegetable liquid dough margarine, suitable for all user groups. |
| **INGREDIENTS LIST:** Vegetable oil (rapeseed 92%); water; emulsifier (E471); salt, flavour, colour beta carotene. |
| **NUTRITIONAL INFORMATION (100g finished product)** | **ALLERGEN** | **IMPORTANT INFORMATION** |
| Fats, g  | 94 | **ALERGEN IN PRODUCT** | **YES/NO** | **CROSS CONTAMINATION** | This product does not contain hydrogenated fats. |
| from them: |  | Cereal (gluten) | NO | NO | **Storage and transport conditions:** Cool, dry and dark, at +4⁰C - + 10⁰C. |
| *Saturated fat, g*  | 8,5 | Crustaceans | NO | NO |
| *Monounsaturated, g* |  | Egg | NO | NO |
| *Polyunsaturated fat, g* |  | Fish | NO | NO |
| *Trans fatty acids, g* | <1 | Peanuts | NO | NO |
|  |  | Molluscs  | NO | NO | **Shelf life:** This product is guaranteed to have a shelf life of 3 month, when stored in the original unopened packaging, at the recommended storage conditions  |
| Proteins, g | 0 | Soybeans | NO | NO |
| Carbohydrates, g | 0 | Milk/Lactose | NO | NO |
| *Sugar, g* | 0 | Nuts | NO | NO |
| Salt, g | 1,2 | Celery | NO | NO |
| Kcal / kJ | 846 / 3478 | Mustard | NO | NO | **Neto weight:** 1000l tank |
|  |  | Lupine | NO | NO | **EAN code:**  |
|  |  | Sesame seeds | NO | NO | **Article no:**  |
|  |  | SO2 >10mg/kg | NO | NO | **Distribution Method:** wholesale |
| **ORGANOLEPTIC PARAMETERS** | **PACKAGING** |
| **COLOR** | Yellow | **PACKAGING**  | **MATERIAL** | **DIMENSIONS** | **OTHER PARAMETERS** |
| **ODOUR** | Buttery | **PRIMARY** | HDPE  |  |  |
| **TASTE** | Buterry | **SECONDARY** | Corrugated cardboard box  |  |  |
| **TEXTURE** | Liquid | **LABEL** | Paper | 130x100 |  |
|  |  | **PALLET** | Pallet, film | 120 x 80 (cm) |  |
| **CHEMICAL AND PHYSICAL PARAMETERS** |
| **TEST** | **LIMIT** | **METHOD** | **LAB (E/I)** | **FREQUANCY** | **GROUND OF REQUIREMENT** |
| Water/moisture | max 4,5 % | LST EN ISO 662:2016 | E | once/quater | P.3.8 Annex1 |
| Peroxide value | max 2 meqO2/kg | LST EN ISO 3960:2010 | E | once/quater | P.3.8 Annex1 |
| Foreign bodies | absent | - | I | constantly | ZQMS\* |
| **MICROBIOLOGICAL PARAMETERS** |
| **INDICATOR** | **LIMIT** | **METHOD** | **LAB (E/I)** | **FREQUANCY** | **GROUND OF REQUIREMENT** |
| TBC, 1g | <5000 ksv/g | LST EN ISO 4833-1:2013 | E | once/quater | \*ZQMS |
| Yeast, 1g | <100 ksv/g | LST ISO 21527-2:2008 | E | once/quater | \*ZQMS |
| Mould, 1g | <100 ksv/g | LST ISO 21527-2:2008 | E | once/quater | \*ZQMS |
| Enterobacteriaceae  | <10 ksv/g | LST ISO 21528-2:2009 | E | twice/year | Nr. 10 |
| Coliforms | <10 ksv/g | LST ISO 4831:2006 | E | once/quater | Nr. 10 |
| L. *monocytogenes* | absent | LST EN ISO 11290-1:2003/A1:2005 | E | twice/year | Nr. 10 |
| **MARKING:**  | name, ingredients, manufacturer, distributor, net weight, storage conditions, batch, expiry date.  |
| **GMO STATUS:**  | This product is only containing GMO free ingredients and is not concerned on EC 1829/2003 and 1830/2003 |
| **IONISATION:** | This product is only containing non ionisated ingredients Minister of Health in 2003. July 1. No order. V-393 on food and food ingredients treated with ionizing radiation requirements (Official Gazette, 2003, No. 70-3206) |
| **RESIDUES STATUS:** | This product confirms to EU laws concerning dioxine, PCB's and heavy metals COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs |
| *\*Z - Zeelandia quality management system*  |

UAB "Zeelandia" are certified according to ISO 22000 / FSSC 22000 quality standard, a member of RSPO.