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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 STANDARDS  No. 3 LITHUANIA THE PRODUCT SAFETY ACT 1999. June 1. No. VIII-1206 Vilnius  No. 4 REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011  No. 5 CODEX STAN 210-1999. CODEX STANDART FOR NAMED VEGETABLE OILS  No. 6 COMMISSION REGULATION (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food  No. 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/EEC  No. 8 COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs  No. 9 COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs  No. 10 REGULATION (EC) No 852/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004 on the hygiene of foodstuffs  No. 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.