

General and Production Identification

KIND OF PRODUCT:Industrial Margarine**HEALTH REGISTER:**PSA-000207-2016**MAKER:**Oleoflores SAS**NIT:**890102110-1**FACTORY ADDRESS:**Kilometer 5 via Agustín Codazzi / Valledupar

Hacienda las flores Celufix 315727615 Ext. 142

OFFICE ADDRESS:Carrera 58 # 64- 82 telephone 3441086 Fax**ADMINISTRATIVE:**3441799. Barranquilla, Colombia**Material Code**

The internal code of the material in the SAP ERP varies according to the type of climate: Warm climate: 1700277

Cold weather: 1700378

Product description

It is a crystallized fatty product with a semi-solid consistency. It is a 100% vegetable Margarine, naturally trans-free; cholesterol free, for confectionery and fine bakery uses; with a fat content of 80% Minimum to 78. Yellow color - butter, aroma and milky flavor - sweet, firm, creamy consistency, smooth texture with plasticity for better structure of the finished product, with better air trapping in the cake batters and cookies, their incorporation into bread doughs, allowing high functionality and high performance.

**Advantages /
Uses**

It guarantees a very high level of flavor and aroma, it incorporates air, presenting a great yield by volume in the cakes and cakes, it allows greater addition of other liquids, it causes greater softness and sponginess in both the crusts and the crumbs. It is used in all types of cakes. high proportion, ceremonial cakes, fine shortbreads and in all types of showcase cookies, and other fine pastry and bakery preparations.

Pastry Elite

Presentation

The Elite 100% Vegetable Pastry Margarine is packaged in a 15 kg box presentation.

Primary Packaging: Light yellow low-density polyethylene bag.

Secondary package: Corrugated cardboard box, with white finish. Dimensions length 321 mm, width 236 mm, height 205 mm, capacity 15 kilos.

Fat Composition

Fat	Warm weather	Cold weather
Palma RBD	60 – 66%	80%
Palm Stearin	22 – 28%	8%
Palmiste RBD	12%	12%
Palm Olein	0	0
Total	100%	100%

Ingredients

Mixture of vegetable oils (palm oil and its fractions, palm kernel oil), Water, salt, emulsifiers (mono and di glycerides of fatty acids and soy lecithin), Preservatives (potassium sorbate and sodium benzoate), synergist (acid citrus), Flavoring identical to natural (butter flavor), antioxidant (TBHQ) and coloring (Beta-carotene).

Additive

Ingredient Group	Ingredients
Water	
Salt	
Emulsifiers	(Mono- and di-glyceric fatty acids and soy lecithin)
Preservatives	(Potassium sorbate and sodium benzoate)
Synergist	(Citric acid)
Natural identical flavors	(Butter)
Antioxidants	(TBHQ /Tertiary butyl-hydroquinone)
Dyes	(Beta carotene 30%)

Pastry Elite

Quality Specifications

Analytical Standards

Finished Products Specification				
Parameter	Warm weather		Cold weather	
	Minimum	Maximum	Minimum	Maximum
Fat Content	78	80	78	80
Humidity	18	tw	18	tw
Salt % (m/m)	1.5	2.2	1.5	2.2

Microbiological specifications

Parameter	Maximu
<i>E.coli</i> (CFU/g)	0

Useful life

Elite 100% vegetable Pastry industrial margarine has a shelf life of 6 (six) months after its manufacturing date and under the stipulated storage conditions.

Conditions of Transport, Storage and Conservation

- Transport while maintaining the conditions indicated for storage.

Warm	Cold
Recommended temperature between	Recommended temperature between

- Use according to the FIFO guideline, store in dry, cool and ventilated places, away from penetrating odors, and under the recommended temperature recommendations for each climate.
- Stack in pallets maximum 5 levels.
- Preferably used at recommended temperatures according to the type of climate to facilitate the lubrication of the dough.

Pastry Elite

Warm	Cold
Preferably used at 28°C	Preferably used at 24°C - 26°C

- After opening, consume in the shortest possible time and/or close the box after use.

NOTE: This product has been manufactured in an ISO 9001: 2015 certified plant.



Pastry Elite

Approval date:2021/07/29 Valid Until: July 2023

	Name	Post	Signature
Elaborated	Diomar Sánchez Castro	Control Analyst Quality	
Revised	Angie Rincones	Quality Analyst	
	Luz Karina Barrera	Control Coordinator Quality and Laboratory	
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	Arnaldo Campo	Technical Director of processes	



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