

DATA SHEET

San Antonio Bakery Margarine



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| Product Code: | 2225 |
| Product Description: | Light yellow block margarine with buttery flavor (artificially flavored). |
| Presentation: | Contains 10 pieces of 1 kg, Net. Wt. 22 lb (10 kg) |
| Ingredients List: | Fat Blend (Palm Oil, Soybean Oil), Water, Mono-and Diglycerides (Emulsifier), Soy Lecithin (Soy) (Emulsifier), Artificial Flavor (Butter), Iodized Salt, Sodium Benzoate (Preservative), Citric Acid (Acidulant), Annatto Extract (Color), Vitamin A and Vitamin D. |
| Allergens: | CONTAINS: SOY |
| Uses: | Especially suitable to produce bakery products. |
| Storage Conditions: | Store at room temperature (between 53.6°F to 64.4°F), away from foreign odors and other contaminants. |
| Total Shelf Life: | 6 months, keeping it in the original packaging and storage under recommended conditions. |
| Legal Status: | The product complies with the applicable FDA regulations (Code of Federal Regulations, Title 21, Volume 2, Part 166, Subpart – B, Sec. 166.110) and food labeling requirements. |

Packaging Characteristics:

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|-----------|-----------------------|
| Primary | Greaseproof paper |
| Secondary | Corrugated carton box |
| Tertiary | Not apply |

Stowage according to the specification of each box.

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Analytical, microbiological, and sensory parameters



| Analytical Properties | |
|----------------------------|---|
| Melting point (°F) | 96.8 – 100.4 |
| NaCl (%) | 0.4 maximum |
| Fat (%) | 80.5 minimum |
| Moisture (%) | 18.1 – 19.1 |
| Microbiological Properties | |
| Aerobial count (CFU/g) | 500 maximum |
| Yeast and mold (CFU/g) | 10 maximum |
| Coliforms (CFU/g) | 10 maximum |
| Sensory Attributes | |
| Color | Yellow cream |
| Flavor | Sweet Buttery |
| Odor | Butter |
| Appearance | Homogeneous and plastic without lumps, free from foreign matter |

General information

This version replaces the previous ones.

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Prepared by: Regulation, Documentation and Labeling Department

Authorized by: Quality Assurance Department

The specifications on the datasheet are based on our best knowledge and experience and serve as non-committal information. Users should, however, conduct their own tests to determine how suitable our products are for their specific purposes.

The parameters expressed in the attached content should not be considered as a guarantee of any kind, express or implied.

