

# DATA SHEET

## San Antonio Puff Pastry Margarine



Product Code:

**2227**

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, Hydrogenated Palm, Palm Estearin), Water, Iodized Salt, Citric Acid (Acidulant), Artificial Flavor (Butter), **Soy Lecithin (Soy)** (Emulsifier), Mono-and Diglycerides (Emulsifier), Sodium Benzoate (Preservative), Annatto Extract (Color), Vitamin A and Vitamin D.

Allergens:

**CONTAINS: SOY**

Uses:

Especially suitable to produce for puff pastry products.

Storage Conditions:

Store at room temperature (64.4°F to 68.0°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:

Primary	Parma paper.
Secondary	Carboard box.
Tertiary	Not applicable.

*Stowage according to the specification of each box.*



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Analytical, microbiological, and sensory parameters

Analytical Properties	
Melting point (°F)	98.6 – 102.2
Dropping point (°F)	100.4 – 107.6
NaCl (%)	0.4 maximum
Fat (%)	80.0 minimum
Moisture (%)	18.0 – 19.0
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	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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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.

