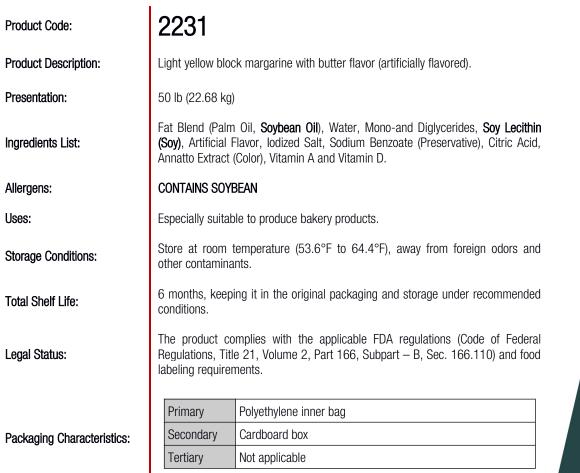
## DATA SHEET San Antonio Bakery Margarine





AMERIC

CALIDAD Y SABOR

'San Antonio

ERÍA

Stowage according to the specification of each box.







## DATA SHEET San Antonio Bakery Margarine



Analytical, microbiological, and sensory parameters

Analytical Properties	
Melting point (°F)	96.8 - 100.4
NaCI (%)	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	Butter.
Odor	Butter.
Appearance	Homogeneous and plastic without lumps, free from foreign matter.

## **General Information**

This version replaces the previous ones Document: 2231 FT San Antonio Bakery Margarine 50 lb rev3.docx Document Code : CA.E.08.10-DP-2231 Update on: 02 /08 /22 Version number: 3 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.









