

# DATA SHEET

## San Antonio Bakery Margarine



Product Code:

**2231**

Product Description:

Light yellow block margarine with butter flavor (artificially flavored).

Presentation:

50 lb (22.68 kg)

Ingredients List:

Fat Blend (Palm Oil, **Soybean Oil**), Water, Mono-and Diglycerides, **Soy Lecithin (Soy)**, Artificial Flavor, Iodized Salt, Sodium Benzoate (Preservative), Citric Acid, Annatto Extract (Color), Vitamin A and Vitamin D.

Allergens:

**CONTAINS SOYBEAN**

Uses:

Especially suitable to produce bakery products.

Storage Conditions:

Store at room temperature (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:

Primary	Polyethylene inner bag
Secondary	Cardboard 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)	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	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.

