

TECHNICAL DATA SHEET

IDENTIFICATION

Bomar Pastry

DESIGNATION

Margarine made of refined vegetable oil, refined fractionated vegetable oil, refined hydrogenated vegetable oil and water.

APPLICATION

Bomar pastry is a margarine exclusively vegetable for the production of puff pastries and croissants. Not applicable for baby food.

PHYSICO CHEMISTRY (exit production)

%Fat %Water Free fatty acid Peroxide value	min. 80% max. 19% max. 0,3% max. 1,5még d'O ₂ /kg	Nutritional information in 100g	
		Energy(kJ/kcal)	2960/720
		saturated fatty acids	46-49 %fat
		mono-unsaturated fatty acids	37-39 %fat
		poly-unsaturated fatty acids	11-13 %fat
Solid fat content by NMR(%)		carbohydrates(g)	0
		of which sugars(g)	0
at 10°C	54-59	Fiber(g)	0
at 20°C	37-42	Protein(g)	0
at 25°C	27-32	Salt(g)	1
at 30°C	19-24		
at 35°C	12-17		
at 40°C	3-8		
CONTAMINANTS	Accordance with regulations 2023/915 and 396/2005 with restriction above in application		
GMO(free)	Accordance with regulation CE 1829/2003 and 1830/2003.		
IONISATION(free)	Comply with directive 1999/2/CE.		
ALLERGEN(free)	Accordance with regulation CE 1169/2011.		

MICROBIOLOGY CHARACTERISTICS (exit production)

	Min	Max	
Total germ	<10	<1000	ISO 4833*
Moulds	<1	<10	ISO 21527-2*
Yeast	<10	<100	ISO 21527-1*
Listeria monocytogenes		no detected/25g	Afnor BRD-07/4-09/98*

*accredited method

INGREDIENTS

Palm fat	<u>Countries of origin:</u> West Africa, central Africa, , central America, South-East Asia, South America, North America, Central Asia, Oceania.
Rapeseed	France, Germany, The Netherlands
Water	Belgium
Salt(max 1%)	France
Emulsifier : mono and diglycerid of edible fatty acids(E471)(max 1%)	Denmark
Preserving agent: potassium sorbate (E202)(max 0,05%)	China
Acidifying: citric acid (E330)(max0,05%)	Belgium
Colour B-carotene (E160a(i))	Taiwan
Butter flavour	Germany

PACKAGING

Size	Primary packaging	Secondary packaging	Weight
Plate 2 kg	PEHD	box strip 720 kg	800 kg
FOOD GRADE PRIMARY PACKAGING		Accordance with regulations 1935/2004 and 10/2011.	

STORAGE

Store in a dry place, safe from the light and cool (temperature advised between +4°C and +18°C)
Advise: Avoid variation of temperature
Conservation : 6 months

CERTIFICATIONS

FSSC 22000; autorisation Afsca:AER/LIE/011820.