

Article Nr : **26851901**

Designation :

CORMAN PATISY MELANGE PL 2 KG X5

Butter and Vegetable oils blend - Patisy Tourage - 2 kg sheet

02/06/2025

General Information

Legal designation	Butter and Vegetable Oil Blend
Manufacturer code	BE - FB 001 - CE
Customs code	2106909849
Regulation	Butter and Vegetable Oil Blend. Conform to EU 1308/2013 regulation.
Description	Corman Patisy is a delicate blend of selected butters and vegetables oils*.
Properties	It combines the delicious taste of butter and ease of use. It is thus perfectly suited for the preparation of croissants and all types of first class danish and puff pastry. Its ideal using temperature is between 12 and 18 deg. C. * Non GMO / No trans fat from hydrogenation / Non-hydrogenated

List of Ingrédients - Allergen Information

List of ingredients	Vegetable fats and oils (palm oil, coconut oil), water, concentrated butter (MILK) (16%), emulsifiers (mono and diglycerides of fatty acids E471, lecithin E322, mono and diacetyl tartaric acid esters of mono and diglycerides of fatty acids E472e), natural flavourings (MILK), acidity regulators (citric acid E330), colouring agent (beta-carotene E160a(i)), salt.
Allergens	milk (traces of milk proteins), suitable for lactose intolerant people (lactose content is lower than the detection limit of 0,01%).

Chemical and Physical Criteria at Production Time - typical value (min - max)

Total fat	g/100g	78,0 (	-	)
Moisture	g/100g	21,4 (	-	)
Non fat dry matter	g/100g	0,6 (	-	)
Added salt	g/100g	0,5 (	0,0 -	0,0)
Free Fatty Acids (FFA)	% as oleic acid	(	-	0,6)
Peroxide value (PV)	meq O2/kg	(	-	1,0)
Melting point (drop pt)	°C	38,0 (	-	)
Colour	orange (12 - 13)			
Odour and taste	of butter			

Microbiological Criteria - typical value (min - max)

Total plate count	CFU/g	(	-	1 000)
Yeasts and moulds	CFU/g	(	-	50)
Coliforms	CFU/g	(	-	10)
E. coli	CFU/g	(	-	0)
Enterobacteriaceae	CFU/g	(	-	10)
Staphylococcus aureus	CFU/g	(	-	0)
Salmonella	CFU/25g	(	-	0)
Listeria monocytogenes25G	CFU/25g	(	-	0)

Solid Fat Content - typical value (min - max) - in % on fat basis - Corman NMR method

5 °C	%	68,0 (	-	)
10 °C	%	59,0 (	-	)
15 °C	%	47,0 (	-	)
18 °C	%	40,0 (	-	)
20 °C	%	37,0 (	-	)
25 °C	%	25,0 (	-	)
30 °C	%	15,5 (	-	)
35 °C	%	7,5 (	-	)
40 °C	%	0,5 (	-	)

Nutritional Data - typical value (min - max)

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Energy kcal	Kcal/100g	702 (	-	)
Energy kJ	kJ/100g	2 886 (	-	)
Fat	g/100g	78,00 (	-	)
Saturated fatty ac.	g/100g	47,60 (	-	)
Monounsaturated fatty ac.	g/100g	20,80 (	-	)
in which trans	g/100g	1,60 (	-	)
Polyunsaturated fatty ac.	g/100g	5,50 (	-	)
Carbohydrate	g/100g	0,00 (	-	)
Sugars	g/100g	0,00 (	-	)
Protein	g/100g	0,00 (	-	)
Sodium	g/100g	0,20 (	-	)
Salt equivalent	g/100g	0,50 (	-	)

Packaging and Preservation Conditions

Packaging	10 kg net cartons containing 5 x 2 kg sheets wrapped in polyethylene film.
Preservation(best before)	6 months at a temperature of max. 6 deg. C. Other recommended conditions : 18 months at a temperature of -18 deg. C.

Other Information

Contaminants EN	- Heavy metals : according to EC regulation 915/2023 - Dioxins : according to EU regulation 915/2023 - Pesticides : according to EC regulation 396/2005 - Radioactivity : according to EU regulation (Euratom) 2016/52 - Mycotoxins : according to EU regulation 915/2023 - Antibiotics : according to EU regulation 37/2010
Ionizing treatment EN	absence
GMO EN	No GMO labelling required in compliance with EC regulations 1829/2003 and 1830/2003.
Origin of raw material EN	cow milk