

OPAL MULTI-USE INC MB 4X2,5KG

PRODUCT INFORMATION

Article Number 412834

Legal/descriptive name Margarine

Application Cream


List of ingredients

vegetable oils and fats (palm, coconut), water, emulsifier (E475, lecithins, E471), salt (0.2%), acid (citric acid), flavouring, colour (carotenes). Total fat content : 80 %.
 May contain traces of: Milk.

General information

Customs Code	15171090
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Additives

E322 - lecithins
 E471 - mono- and diglycerides of fatty acids
 E475 - polyglycerol esters of fatty acids
 E160a - carotenes
 E330 - citric acid

Claims

Gluten-free	Yes
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Dietary information and Sustainability

Vegan	Yes
Vegetarian	Yes
Sustainable Palm	RSPO MB

Organoleptical information

Taste	butter, free from off-flavours
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Microbiological information

Listeria monocytogenes: Absence in 25 g
 Escherichia coli: Absence per g
 Moulds: < 10/g
 Salmonella spp.: Absence in 25 g
 Yeasts: < 100/g
 Total aerobic mesophilic plate count: < 5000/g
 Staphylococcus aureus: Absence per g
 Enterobacteriaceae: < 10/g

Chemical/Physical characteristics

SFC 10°C	51
SFC 20°C	24
SFC 25°C	14
SFC 30°C	8
SFC 35°C	5
Peroxide value (fresh fat blend)	< 1 meq O ₂ /kg
Trans fatty acids	max 2%
Free fatty acids (fresh fat blend)	<0,50%
Moisture	19,733 g/100g

Nutritional information

Parameter	Per 100 g	RI (1)	Per portion *	RI (2)
energy	2961 kJ		296 kJ	4
energy	720 kcal		72 kcal	4
fat of which:	80 g		8 g	11
- saturates	44 g		4,4 g	22
- mono-unsaturates	29 g		2,9 g	
- polyunsaturates	6,6 g		0,7 g	
carbohydrates of which:	< 0,5 g		< 0,5 g	0
- sugars	< 0,5 g		0 g	0
protein	0 g		0 g	0
salt	0,2 g		0,02 g	0
vitamin A	51,5 µg	6	5,15 µg	
vitamin E	9,4 mg	78	0,94 mg	

* 1 portion = 10 g

Allergen information

Cereals containing gluten and products thereof	No
Wheat	No
Spelt	No
Barley	No
Kamut	No
Rye	No
Oats	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof	No
Nuts and products thereof	No
Almonds	No
Brazil nuts	No
Cashews	No
Hazelnuts	No
Macadamia nuts	No
Pecan nuts	No
Pistachio nuts	No
Walnuts	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxid and sulphites (>10 mg/kg or 10 mg/l expressed as SO ₂)	No
Lupin and products thereof	No
Molluscs and products thereof	No
May contain traces of: Milk.	

PACKAGING INFORMATION

Packaging pictures



Packaging Details

Inner Packaging	Wrapper (Plastic_HDPE 2)
Outer Packaging	Wrap around (Corrugated board_PAP 20)
EDU (Wrap around)	
GTIN	5410093083753
Net Weight	10 kg
Length x Width x Height (m)	0,325 x 0,232 x 0,165
CU	
GTIN	5410093905185
Net Weight	2,50 kg
Length x Width x Height (m)	0,310 x 0,115 x 0,075

Palletisation Packaging

Palletisation Packaging	Stretch film (Plastic_LDPE 4) Label (Paper_PAP 22) Pallet (Wood_FOR 50)
Pallet type	EPAL
Pallet description	PALLET EURO WOOD EPAL + FUMIGATED
Number EDU / layer	11
Number layer / pallet	7
Number EDU / pallet	77
Total net weight pallet	770 kg
Total gross weight pallet	813 kg
Length x Width x Height (m)	1,200 x 0,800 x 1,300

HANDLING INFORMATION

Storage Conditions

Shelf life after production	35 weeks
Storage Conditions	10°C-18°C, dry and dark

Identification

Expiry date layout EDU level	(DD.MM.JJJJ)
Expiry date layout CU level	(DD.MM.JJJJ)
Production date layout EDU	L(JWDN)
Production date layout CU level	L(JWDN)
ID stamp EDU level	412834 - 4X2,5KG

GENERAL INFORMATION

Certificates

BRCGS & IFS

GMO Policy

The group Vandemoortele complies with the European regulations EC/2003/1829 and EC/2003/1830 regarding GMO.

Contaminants

The group Vandemoortele complies with European legislation regarding contaminants, in force on the date of issue of this document.

Disclaimer

According to the best of our knowledge, the information is correct at the time of issue.
All values mentioned in this document, are average values, based on calculated data.
Pictures are indicative of the products but may be subject to slight deviations from the actual products.
Instructions for use are to be considered as a general recommendation. Vandemoortele cannot be held liable for the baking process used by the customer, which is out of our control.

Abbreviations

- (1) Daily reference intakes Vitamins
- (2) Reference intake of an average adult (8400 kJ/2000 kcal)