



GRANDPRO CAKE

Hard Margarine for Bakery,
82%, MT brand,
sold by weight

SPECIFICATION № 331110 TF

GOST 32188-2013

SCOPE OF APPLICATION

Used for flour confectionery and bakery products to manufacture rich bakery products, brioches, pies and other confectionery products.
No harm to health in case of direct consumption.

FUNCTIONAL ADVANTAGES

Multipurpose high-fat margarine;
Finished products have a pronounced flavor of butter;
Prevents separation of layers of dough and fat leakage out of rich products;
Contributes to the formation of good texture, high lifting of products, guarantees a fine-dispersed porosity of the crumb;
Specially formulated fat composition and mixed tocopherols maintain a high quality of the ready-made product throughout its shelf life.

MAIN INGREDIENTS

Refined deodorized vegetable oils (including modified oils), drinking water, emulsifiers (E471, E475, E433), edible salt (max 1%), flavoring agent, antioxidant: ascorbic acid, mixed tocopherols concentrate; acidity regulator: citric acid, dye: E160a.

NUTRITIONAL VALUE PER 100 g OF PRODUCT:

Fats: **82 g**, energy value (calorie content): **740 kcal / 3,030 kJ**

ORGANOLEPTIC AND PHYSICO-CHEMICAL CHARACTERISTICS

Parameter	Value	Test method	
Flavor and odor	Pronounced, sweet butter	GOST 32189-2013	
Color	Yellow, homogenous throughout the mass	GOST 32189-2013	
Consistency at (20 ± 2) °C	Ductile, dense, uniform; the cut surface is shiny, visibly dry	GOST 32189-2013	
Fat in dry matter, % min	82	GOST 32189-2013	
Mass fraction of moisture and volatile matter, % max	18	GOST 32189-2013	
Mass fraction of sodium chloride, % max	1	GOST 31933-2012	
Melting point for fat extracted from margarine, °C	33-38	GOST 32189-2013	
Mass fraction of solid triglycerides in fat extracted from margarine, % at 20°C	Summer 16-19	Winter 13-16	GOST 32189-2013
Mass fraction of saturated fatty acids, % max	55	GOST 31663-2012 (ISO 5508-90)	
Mass fraction of trans fatty acids, % max	2	GOST 31754-2012	

SHELF LIFE, TEMPERATURE AND STORAGE CONDITIONS

 **360 days / -20...+20 °C**
Keep away from direct sunlight.
Store separately from food products with a strong, peculiar odor.

PACKAGING

Corrugated cardboard box with a polymer liner bag.
Net weight **10 kg**, gross weight of the package unit **10 kg**.
66 boxes per pallet, net weight **660 kg**.

THE PRODUCT COMPLIES WITH

TP TC 024/2011 Technical regulation for fat-and-oil products
TP TC 021/2011 On foodstuff safety
TP TC 022/2011 Foodstuff in the part of marking thereof
TP TC 029/2012 Safety requirements for food additives, flavouring agents and processing accessories

MANUFACTURER

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