



**GRANDPRO TART**  
Hard Margarine for  
Shortcrust Pastry, 82%,  
MT brand, sold by weight

**SPECIFICATION № 338210 TF**

GOST 32188-2013

**SCOPE OF APPLICATION**

Used for flour confectionery products made from shortcrust pastry, including Qurabiya-type cookies, and other confectionery products with technologies involving whipping with sugar/powdered sugar. No harm to health in case of direct consumption.

**FUNCTIONAL ADVANTAGES**

Premium high-fat margarine provides a fluffy, air-saturated mass due to the high ability to aerate; Contributes to the retention of water and air, makes dough less crumbly; High technological effectiveness, provides good dough manual and mechanical molding; Specially selected fat composition and functional emulsifiers provide a larger volume and homogenous crispy structure of the finished product; Gives finished products a pleasant rich sweet creamy taste and flavor, golden color; Natural antioxidants increase the shelf life of finished products.

**MAIN INGREDIENTS**

Refined deodorized vegetable oils (including modified oils), drinking water, emulsifiers (E471, E475, E433, soy lecithin), 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	33–36	GOST 32189-2013
Mass fraction of solid triglycerides in fat extracted from margarine, % at 20°C	14–17	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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