TECHNICAL DATA SHEET

Fat blend 60 %

Reduced fat · RSPO Mass Balance palm · 200 g × 40

Fat blend 60 % / 60 % fat

Version **01** | Date **11-11-2026**

1 Product Name or Description

PRODUCT NAME	SPECIES	COMBINED NOMENCLATURE CODE
Fat blend 60 %	Vegetable fats + milk fat	**1517 10 90**

COUNTRY OF ORIGIN	IDENTIFICATION MARK	PRODUCTION PLANT
Poland	Not applicable (plant-based blend)	EU food business operator, Poland

Definition Solid, malleable water-in-oil emulsion made from vegetable and milk fats, 60 % fat (three-quarter fat blend under Reg. (EU) 1308/2013). Palm oil contributes to the production of certified sustainable palm oil (RSPO Mass Balance).

Ingredients Vegetable fats (palm, rapeseed, sunflower in varying proportions), water, anhydrous milk fat (6 %), sour milk (1 %), salt (0.24 %), emulsifiers (E471, E472c, E322), flavourings, colour (E160a), acidity regulator (E330), vitamins A and D. Vegetable fat 54 %, milk fat 6 %.

Sensory Typical taste, free from foreign taste; cream colour, uniform; uniform, solid consistency

2 Quality Specifications

PHYSICAL AND CHEMICAL ANALYSIS

Parameter	Specification
Fat phase acid value	max. 1.5 mg KOH/g
Peroxide value (at production)	max. 1.0 meq O2/kg
Trans fatty acids	max. 2.0 g / 100 g fat
Erucic acid	max. 2.0 %
Lead	max. 0.10 mg/kg
Dioxins / dioxins + PCB	max. 0.75 / 1.25 pg/g fat; PCB (ICES-6) max. 40 ng/g fat
PAH: benzo(a)pyrene / sum of 4 PAH	max. 2.0 / 10.0 µg/kg

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AVERAGE NUTRITIONAL VALUES PER 100 G

Parameter	Specification
Energy	2220 kJ / 540 kcal
Fat	60 g
of which saturates	29 g
Carbohydrate (of which sugars)	0.1 g (0.1 g)
Protein	0.1 g
Salt	0.24 g
Vitamins A / D / E	600 µg (75 % RI) / 5.0 µg (100 % RI) / 6.0 mg (50 % RI)

MICROBIOLOGICAL ANALYSIS

Parameter	Specification
E. coli	n = 5, c = 2, m = 2×10^2 cfu/g, M = 10^3 cfu/g
Salmonella	Not detected in 25 g (n = 5, c = 0)
Listeria monocytogenes	Not detected in 25 g at release; max. 100 cfu/g during shelf life
Moulds	n = 5, c = 3, m = 5×10^2 cfu/g, M = 10^3 cfu/g
Staphylococcus aureus	max. 10 cfu/g (n = 5, c = 0)

3 Packaging

Unit	Details
Unit	200 g
Carton	8 kg (40 × 200 g)
Container	Reefer container at +4 to +15 °C; tonnage confirmed on each offer

4 Shelf Life & Storage

- Shelf life: 180 days
- Store at +4 to +10 °C, relative humidity below 75 %
- Clean, dry storage free from foreign odours, protected from weather

5 Other Parameters

Intended use Spreading.

Allergens Milk and products thereof (including lactose). Not suitable for people intolerant to milk.

GMO Not produced from genetically modified organisms.

Documents Health certificate, certificate of analysis and certificate of origin for each shipment.

Transportation Clean, dry, odour-free means of transport at +4 to +15 °C.

Note: The electronic version of this document is valid without signature.

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