Fat blend 82 % / 82 % fat

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

1 Product Name or Description

PRODUCT NAME	SPECIES	COMBINED NOMENCLATURE CODE
Fat blend 82 %	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, 82 % fat (fat blend under Reg. (EU) 1308/2013).

Ingredients Vegetable fats (palm, rapeseed and sunflower in varying proportions), water, anhydrous milk fat (8.2 %), emulsifiers (E471, E472c, E322), salt (0.3 %), flavourings, colour (carotenes), acidity regulator (E330), vitamins A and D. Vegetable fat 73.8 %, milk fat 8.2 %.

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

Fat blend 82 %

Vegetable fats + 8.2 % milk fat · 200 g × 40

AVERAGE NUTRITIONAL VALUES PER 100 G

Parameter	Specification
Energy	3034 kJ / 738 kcal
Fat	82 g
of which saturates	36 g
Carbohydrate	0 g
Protein	0 g
Salt	0.30 g
Vitamins A / D / E	600 µg (75 % RI) / 5.0 µg (100 % RI) / 8.0 mg (67 % 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, baking, roasting and frying.

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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