

Product Specification	Crown NHAV Cake Margarine	
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Company Information & Contact Details	
Company Name & Address	Cardowan Creameries Ltd. 49 Holywell Street, Glasgow, G31 4BT
Phone Number	0141 554 1137
Fax Number	0141 551 0619
Website	www.ktcfoodgroup.co.uk
Technical Department	technical@cardowan.co.uk
Production Department	production@cardowan.co.uk
Orders	sales@cardowan.co.uk

General Product Information	
Product Name	Crown NHAV Cake Margarine
Product Code	05150
Description	Margarine
Net Weight	12.5kg

Ingredient Declaration	
Vegetable oil: Palm, Rapeseed; Water; Water; Salt; Emulsifier: distilled monoglyceride (E471); Flavouring; Colouring: annatto bixin (E160b(i)), curcumin (E100)	

Nutritional Information (typical values per 100g)	
Energy (kJ / kcal)	3005 / 731
Fat (g)	81.2
Saturates (g)	30.3
Mono-unsaturates (g)	36.0
Polyunsaturates (g)	13.1
Carbohydrate (g)	0.0
Sugars (g)	0.0
Protein (g)	0.0
Fibre (g)	0.0
Salt (g)	2.5

Analytical Information – Typically	
Free Fatty Acid %	0.10
Peroxide Value	1.0
Slip Melting Point °C	43.0°C

Product Characteristics	
Appearance	Yellow solid block
Odour	Free from rancid and foreign odours
Flavour	Free from rancid and foreign flavours, slightly buttery
Size	12.5kg

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Microbiological Information			
Does not normally support microbial growth, products analysis conducted annually to ensure no adverse trends develop.			
Test	Unit of Measure	Target	Method
Aerobic Colony Counts	cfu/g	<1,000	MM01A
Yeast & Mould	cfu/g	<200	MM05A
Coliforms	cfu/g	<10	MM02
E.Coli	cfu/g	<10	MM07A
Listeria Species	/25g	Not Detected	MM13C
Salmonella	/25g	Not Detected	MM11B

Storage Information
Store in a cool dry place away from direct sunlight and strong odours.

Shelf Life Information
The product is given a total shelf life of 5 months. The minimum shelf life upon receipt is 4 months.

Coding
Each pallet is uniquely numbered by ticket. Each box is coded with a best before date, machine identity code letter and the time of production. Example: Best Before 29.06.20 A 12:40 Ticket Number: 123456

Packaging Information
All food contact packaging complies with Framework Commission Directive Regulation (EC) 1935/2004 and Commission Regulation 2023/2006/EC.
Each pallet contains 85 boxes, 17 boxes per layer, 5 layers per pallet.

Primary	
Item	Bag
Material	M.D.P.E
Weight (g)	22
Size (LxWxH) (mm)	290 x 530 x 530
Colour	Blue
Thickness (µm)	40
Secondary	
Item	Box
Material	Cardboard
Weight (g)	175
Size (LxWxH) (mm)	265 x 222 x 235
Tertiary	
Item	Layer Pad
Material	Cardboard
Weight (g)	440
Size (LxW) (mm)	1000 x 1200
Item	Shrink Wrap
Material	L.L.D.P.E
Weight (g)	595
Item	Pallet Topper

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Material	M.D.P.E
Weight (g)	25
Item	Pallet
Material	Wood
Weight (kg)	18
Size (LxWxH) (mm)	1200 x 1000 x 150

Palm Oil Provenance	
<p>Products are identified individually as conforming to RSPO supply chain model 'segregated' by the suffix SG or 'mass balance' by the suffix MB on the packaging, delivery notes and invoices. A product containing no suffix is not produced using RSPO certified oil.</p> <p>Cardowan Creameries are an RSPO member with Supply Chain Certification (Segregated & Mass Balance) BMT-RSPO-000023</p>	

Countries of Origin	
<p>Palm Oils: Malaysia, Indonesia, Thailand, Columbia, Ecuador, Panama, Costa Rica, Guatemala, Honduras, Papua New Guinea, Solomon Isles, Brazil</p>	
<p>Rapeseed: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Ireland, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovenia, Slovakia, Spain, Sweden, and UK, Australia, Ukraine</p>	
<p>Salt: UK, Netherlands</p>	
<p>E471: Distilled Mono-Glyceride: Denmark</p>	
<p>Flavouring: Germany, Switzerland</p>	
<p>Colouring: annatto bixin (E160b(i)), curcumin (E100) UK</p>	

Allergen Information			
Allergen	Present		
	In Product	Production Line	Factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	No
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	No	No
Milk and products thereof (including lactose)	No	No	No
Nuts and products thereof	No	No	No
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations >10mg/kg	No	No	No
Lupin and products thereof	No	No	No
Molluscs and products thereof	No	No	No

Contaminants information			
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Emulsifiers used in the production of margarines and shortenings are confirmed as compliant with EU REG 2023/1329 and EU Regulation 231/2012 for maximum limits of contaminants.

Contaminations levels in oils comply with regulation 1881/2006, and Regulation 2020/1322 affecting this material which has now part of 2023/915.

Non- declarable Processing Aids and Carriers

Citric acid – E330 added to the vegetable oils as a non-declarable processing aid. Sunflower oil used as the carrier in the flavouring and colouring.

GMO Information	
None of the ingredients or additives in any of our products are from GM sources and therefore have no labelling or traceability requirement under Regulations (EC) No. 1829/2003 and 1830/2003.	
Dietary Information	
	Suitable For (✓ / ✗)
Kosher	✓ - certified
Vegetarian	✓ - certified
Vegan	✓ - certified
Halal	✓

CCP's

There are two critical control points – in-line product filters and metal detection. Filters are 500µm and are checked, cleaned and in place prior to production. The metal detectors are checked at the start, middle and end of each production run using 3.5mm Fe, 4.5mm Non Fe and 5.0mm SS test pieces.

COSHH / Health & Safety

This product is not hazardous to health in the form that it is supplied or during the baking processes for which it is designed. Spillages should be cleaned using warm soapy water.

Certifications

Cardowan are accredited to the following:

- BRC Global Standard for Food Safety
- RSPO (Segregated & Mass Balance)
- Kosher
- Vegetarian and Vegan


Declaration

The product specified hereon is guaranteed to be of the nature, substance and quality described and to comply with the statutory requirements relating to the sale of food. Evaluation of this product is recommended prior to production to ensure suitability for specific requirements.

This specification is designed to accurately reflect the composition and description of the product specified and supersedes all previous specifications.

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This is not a controlled copy and does not constitute a warranty.

Issue Date	Name & Title	Signed	Contact Details
17/10/2024	Dianne McDonald		technical@cardowan.co.uk 0141 554 1137