

Technical Data Sheet

Product: Liquid Margarine

Product Number: 11285

Pack Size: 2/17.5 lb

INGREDIENTS: LIQUID AND HYDROGENATED SOYBEAN OIL, WATER, SALT, CONTAINS LESS THAN 2%

OF VEGETABLE MONO & DIGLYCERIDES, SOY LECITHIN, NATURAL & ARTIFICIAL

FLAVORS, BETA CAROTENE (COLOR), VITAMIN A PALMITATE ADDED.

CONTAINS: SOYBEAN.

Product Characteristics: A light yellow colored liquid margarine that possesses a smooth, creamy body and clean

buttery flavor and aroma.

Kosher Supervision: Kosher dairy available

Shipping Temperature: 35 - 45 ♥ Storage Temperature: 35 - 45 ♥

Shelf Life: 270 days

Analytical:

Fat	80.00 - 81.00%
Moisture	16.5 – 17.5%
Salt	2.80 - 3.20%
Vitamin A	> 15,000 IU/lb
Extraneous	None

Microbiological*

Aerobic Plate Count	<10,000/gram	
Mold & Yeast	<100/gram	
Coliform	<10/gram	
Staph. aureus (coag +)	<10/gram	
Salmonella	0 in 25 grams	
*Not routinely tested, only as requested/required		

Date: 3/26/14 Issue: 11285.5 Revision: 4th



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Nutrit Serving Size 1 Servings Per (Tbsp (Containe	14g)		
			E : 400	
Calories 100	Calor	ies from		
Tatal Fat 11m		% Da	ily Value*	
Total Fat 11g			17%	
Saturated F			10%	
Trans Fat 0g				
Polyunsaturated Fat 6g				
Monounsaturated Fat 2.5g				
Cholesterol 0mg 0%			0%	
Sodium 160m	ıg		7%	
Total Carbohydrate 0g 0%				
Dietary Fiber 0g 0%			0%	
Sugars 0g				
Protein 0g				
1.6	,		2.00/	
Vitamin A 10%		Vitamin (2 0%	
Calcium 0%		ron 0%		
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500				
Saturated Fat L Cholesterol L		65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g	

Nutrition Information Per 100g	Typical Values
Calories	712.7
Total Fat (g)	80.0
Saturated Fat (g)	14.0
Trans Fat (g)	1.2
Polyunsaturated Fat (g)	46.2
Monounsaturated Fat (g)	17.0
Cholesterol (mg)	0
Sodium (mg)	1175.7
Total Carbohydrate (g)	0.07
Dietary Fiber (g)	0
Sugars (g)	0
Protein (g)	0
Vitamin A (IU)	3880.0
Vitamin C (mg)	0
Calcium (mg)	1.2
Iron (mg)	0.01

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