



Product Catalogue

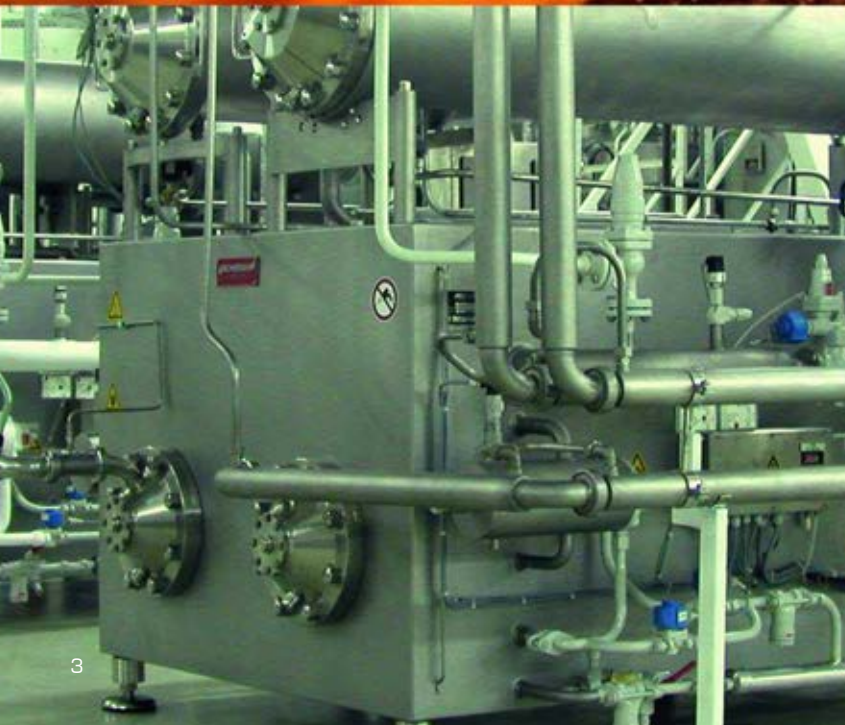


Trading House "Schedro"



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ABOUT THE COMPANY

Trading House **SCHEDRO** Ltd. for many years holds a leading position in the oil and fat industry, positioning itself as a producer of a wide variety of foods. The Company sells a full range of products of major Ukrainian plants with a half-century experience in production: **Public Company "Zaporizhzhya Oil and Fat Plant", Public Company "Lviv Fat Plant" and PJSC "Kharkiv Fat Plant"**. These plants are the leaders in production of margarines, fats, soft margarines, mayonnaise, sauces, ketchup and mustard in Ukraine.

Due to the effective policy of sales and promotion of products of the company Trading House **SCHEDRO** was not only a leader on a national scale – today it successfully expands distribution at the international markets. The company's products are exported to several countries, including Russia, Kazakhstan, Moldova, Armenia, Georgia, Uzbekistan, Kyrgyzstan and others. Company is represented by 19 offices in Ukraine.

We offer our partners a wide range of high quality margarines and fats used in the manufacture of cooking, confectionery and bakery products, ice cream and dairy products. Many national companies in the food industry have already appreciated the flexible price policy, comfort and efficiency of cooperation with the company Trading House **SCHEDRO** Ltd. as well as excellent quality and efficiency of production of Zaporizhzhya Oil and Fat Plant, Lviv Fat Plant and Kharkiv Fat Plant.

Products of the company Trading House **SCHEDRO** are always guaranteed high and stable quality, which is achieved through an integrated control of raw materials, production process, finished goods, innovation and advanced production technology.

Quality of goods is marked by many awards, including international, has been certified by the Quality Management System ISO 9001: 2008, operating throughout the company. Products meet the requirements of food safety management ISO 22000: 2005 (HACCP).

The company Trading House SCHEDRO Ltd. Provide professional assistance to its partners, and technology support, and is aimed at long-term and mutually beneficial cooperation!





Margarine "Milky Special"

Ingredients

Vegetable hydrogenized refined and deodorized fat, sunflower and palm refined and deodorized oils, potable water, kitchen salt, emulsifier (E471), soybean lecithin, beta carotene natural coloring, butter and milk nature-identical flavoring agents, sorbic acid conserving agent, milk acid acidity regulator.

There are six types of "Milky Special" margarine which differ one from another by fat and acid composition.

GENERAL PURPOSE

"Milky Special" margarine is intended to be used for consuming and while preparing precooked, baked, confectionary and bread products in industrial manufacturing. This margarine is characterized by high nutritional and energy value. Emulsifying system guarantee high stability of the margarine at elevated temperature and mechanical processing. The margarine improves rheological properties of dough, has good aerating characteristics when beaten with sugar, is divided homogeneously in dough and facilitates mechanical processing. This margarine makes it possible to increase shelf life of semi-finished and finished products.

ORGANOLEPTIC PARAMETERS

Flavour and smell	Clear, typical for flavored one. Foreign flavours and smells are not allowed.
Consistence at 20±2 °C	Plastic, solid, homogeneous; if the margarine contains food additives, its consistence may be buttery. Cut surface is glossy or slightly glossy; if the margarine contains food additives, cut surface may seem dull and dry.
Colour	From white to yellow. Completely homogeneous.

PHYSICAL AND CHEMICAL PARAMETERS

Margarine formulation	A	B	C	D	E	F
Fat fraction of total mass, %, not less than	82,0	82,0	82,0	82,0	82,0	82,0
Humidity and volatile substances fraction of total mass, %, not more than	17,5	17,5	16,8	17,5	17,5	17,5
Peroxide number of fat evolved from the margarine, $1/2$ O mole/kg, not more than	5,0	5,0	5,0	5,0	5,0	5,0
Melting temperature, °C	31-34	31-34	31-36	31-34	34-36	32-34
Solid triglycerides content, % at 20 °C	20-25	20-25	20-25	20-25	20-25	20-25
Energy value of 100 g of product, kcal	739,0	739,0	739,0	739,0	739,0	739,0

SHELF LIFE AND STORAGE CONDITIONS

The margarine shall be stored in storerooms or refrigerators at the temperature from 0 °C to +10 °C and relative humidity up to 80% with continuous air circulation. The margarine shall not be stored together with products which are characterized by specific strong smell. The manufacturer guarantees that the margarine complies with State Standards of Ukraine requirements considering restrictions for transportation and storage.

Shelf life of the margarine after manufacturing date is as follows (at correspondent temperature):
From 0 °C to +4 °C incl. – 180 days
Over +4 °C to +10 °C incl. – 160 days

PACKING

"Milky Special" margarine is packed in corrugated boxes containing plastic film liner bags.

Net weight is 20 kg.





Margarine "Special Standard"

Ingredients

Vegetable hydrogenized refined and deodorized fat, sunflower and palm refined and deodorized oils, potable water, kitchen salt, emulsifier (E471), beta carotene natural coloring, sorbic acid conserving agent, milk acid acidity regulator. There are two types of "Special Standard" margarine which differ one from another by fat and acid composition.

GENERAL PURPOSE

"Special Standard" margarine was developed specially for confectionary and bread industries. It facilitates expanding of baked confectionary and bread products and improves their grain. This margarine is divided homogeneously in dough and facilitates mechanical processing. It guarantees excellent qualities of baked products, improves form and surface of finished products, increases calorific value, helps to keep finished products fresh for long, increase shelf life of finished products.

ORGANOLEPTIC PARAMETERS

Flavour and smell	Clear, typical for flavored one. Foreign flavours and smells are not allowed.
Consistence at 20±2 °C	Plastic, solid, homogeneous; if the margarine contains food additives, its consistence may be buttery. Cut surface is glossy or slightly glossy; if the margarine contains food additives, cut surface may seem dull and dry.
Colour	From white to yellow. Completely homogeneous.

PHYSICAL AND CHEMICAL PARAMETERS

Margarine formulation	A	B
Fat fraction of total mass, %, not less than	82,0	82,0
Humidity and volatile substances fraction of total mass, %, not more than	17,4	17,4
Melting temperature of fat evolved from the margarine, °C	33–36	31–34
Salt fraction of total mass, % not more than	1,5	1,5
Margarine acidity, °Koettstorfer, not more than	2,5	2,5
Peroxide number of fat evolved from the margarine, 1/2O mole/kg, not more than	5,0	5,0
Solid fat content, % at 20 °C	17–22	21–25
Energy value of 100 g of product, kca	738,0	738,0

SHELF LIFE AND STORAGE CONDITIONS

Margarine shall be stored in storerooms or refrigerators with continuous air circulation. Shelf life of the margarine after manufacturing date is as follows (at correspondent temperature):

From 0 °C to +4 °C incl. – 180 days
Over +4 °C to +10 °C incl. – 160 days

PACKING

"Special Standard" margarine is packed in corrugated boxes containing plastic film liner bags.

Net weight is 20 kg.



Margarine "Special Extra"

Ingredients

Vegetable hydrogenized refined and deodorized fat, sunflower and palm refined and deodorized oils, emulsifiers (E471), (E475), soybean lecithin, natural coloring (beta carotene E160a), butter and milk nature-identical flavoring agents, sorbic acid conserving agent, milk acid acidity regulator. There are two types of "Special Extra" margarine which differ one from another by trans-isomers of oleic acid fraction of total mass:

A — trans-isomers content is up to 8%

B — trans-isomers content is up to 10%

GENERAL PURPOSE

"Special Extra" margarine was specially developed for confectionary and food industries, for production of baked confectionary products made of short paste. The margarine is characterized by excellent whipping properties when beaten with sugar, which make finished products made of short crust very tasty.

ADVANTAGES

The margarine contains at least 20% of polyunsaturated fatty acids;

- it is characterized by stable and high whipping ratio, which makes it possible to increase the size of finished products;
- it has a special quality of retaining required amount of air during some time, which has positive influence on baking process;
- the margarine helps to keep maximum of flavour and taste qualities of finished product by means of isolating humidity and other volatile substances transforming them into well-distributed phase of air bubbles;
- it makes it possible to increase labour efficiency by reducing labour efforts required for deposition of products.

ORGANOLEPTIC PARAMETERS

Flavour and smell	Clear, typical for flavored one. Foreign flavours and smells are not allowed.
Consistence at 20±2 °C	Plastic, solid, homogeneous; if the margarine contains food additives, its consistence may be buttery. Cut surface is glossy or slightly glossy; if the margarine contains food additives, cut surface may seem dull and dry.
Colour	From white to yellow. Completely homogeneous.

PHYSICAL AND CHEMICAL PARAMETERS

Margarine formulation	A	B
Fat fraction of total mass, %, not less than	82,0	82,0
Humidity and volatile substances fraction of total mass, %, not more than	17,6	17,6
Melting temperature of fat evolved from the margarine, °C	33–35	33–36
Salt fraction of total mass, % not more than	1,5	1,5
Margarine acidity, °Koettstorfer, not more than	2,5	2,5
Peroxide number of fat evolved from the margarine, 1/2O mole/kg, not more than	5,0	5,0
Solid fat content, % at 20 °C	20–25	17–19
Energy value of 100 g of product, kcal	739,0	739,0

SHELF LIFE AND STORAGE CONDITIONS

Margarine shall be stored in storerooms or refrigerators with continuous air circulation. Shelf life of the margarine after manufacturing date is as follows (at correspondent temperature):

From 0 °C to +4 °C incl. – 180 days
Over +4 °C to +10 °C incl. – 160 days

PACKING

"Special Extra" margarine is packed in corrugated boxes containing plastic film liner bags.

Net weight is 20 kg.





Margarine "Sloyka" for puff pastry

Ingredients

Vegetable hydrogenized refined and deodorized fat, sunflower and palm refined and deodorized oils, potable water, kitchen salt, emulsifiers (E471, E475), soybean lecithin, beta carotene natural coloring, sorbic acid conserving agent, milk acid acidity regulator.

GENERAL PURPOSE

"Sloyka" margarine is used for preparation of various types of high-quality confectionary and bread products made of puff paste. It is recommended for use while preparing puff yeasted paste and unfermented dough as well as puff semi-products. Sloyka margarine is well-distributed in the paste and makes it homogeneous, wide and high, and makes a finished product larger and with excellent puff structure. This margarine may be used for preparation of tasty puffs with various types of filling, croissants, puff cakes with filling cream, pizza, rolled cakes, millefoglies. Using this margarine you can make a semi-product of frozen puff paste, which will not lose its qualities after defrosting. Moreover, this margarine increases shelf life of finished products.

ORGANOLEPTIC PARAMETERS

Flavour and smell	Clear, typical for flavored one. Foreign flavours and smells are not allowed.
Consistence at 20±2 °C	Plastic, solid, homogeneous. Cut surface is glossy or slightly glossy; if the margarine contains food additives, cut surface may seem dull and dry.
Colour	From white to yellow. Completely homogeneous.

PHYSICAL AND CHEMICAL FEATURES

	Norm for margarine		
	"Sloika" margarine for puff paste for classical puff products	"Sloika" margarine for puff paste for home-baked products	"Sloika" margarine for puff paste for puff cookies
Fat fraction of total mass, %, over	80,0	80,0	80
Humidity and volatile substances fraction of total mass, %, up to	19,7	19,7	29,7
Melting temperature of fat evolved from the margarine, °C	38–44	36–42	39–42
Dry fat-free residue fraction of total mass, %, over	0,3	0,3	0,3
pH of water or water and milk phase, pH units	3,5–5,5	3,5–5,5	3,5–5,5
Margarine acidity, °Koettstorfer, up to	3,5	3,5	3,5
Salt fraction of total mass, % up to	1,5	1,5	1,5
Peroxide number of fat evolved from the margarine, $1/2O$ mole/kg, up to	5,0	5,0	5,0
Solid triglycerides content, % at 20 °C	38–50	27–38	40–45
Energy value of 100 g of product, kcal	720,0	720,0	630,0
Shelf life at the temperature:		months, up to	
from –20 °C to 0 °C inclusive	12	12	12
from 0 °C to +10 °C inclusive	–	6	–
from 0 °C to +18 °C inclusive	6	–	6

STORAGE CONDITIONS

Margarine should be stored in warehouses or refrigerators at the temperature from minus 20°C to plus 18 °C with constant air circulation.

PACKING

"Sloyka" margarine is produced in the form of briquettes, net weight 500 g, bars of 2,5 and 5 kg, layers with 2 kg net weight, wrapped in parchment, paper for packaging margarine, aluminium-foiled paper and other packaging materials.





Margarine "European Sloyka" for puff pastry

Ingredients

Hydrogenated refined deodorized vegetable oil,
refined deodorized palm oil, water, salt,
emulsifiers (E471, E475), soy lecithin, butter
flavor identical to natural, natural beta-carotene
coloring, preservative sorbic acid, acidity
regulator lactic acid.

GENERAL PURPOSE

Margarine "European Sloyka" for puff pastry is for puff pastry of premium class. It is used to make classic puff pastry, croissants, puff pastry frozen semi-finished products of yeast and yeast-free dough. Spreading evenly over the dough "European Sloika" margarine gives the finished product volume and wonderful layering. In addition this margarine increases storage terms of semi-finished and finished products.

ORGANOLEPTIC PARAMETERS

Taste and flavour	Clear, typical of included flavoring. No extraneous flavours and smacks are permitted.
Consistence at 20±2 °C	Flexible, dense, homogenous. Cut surface if glossy or slightly glossy, when food additives included can be mat, dry to the view.
Colour	From white to yellow. Homogenous on the whole mass.

PHYSICAL AND CHEMICAL PARAMETERS

Fat content, %, not less	80,0
Moisture and volatile substances, %, not more	19,7
Melting temperature of fat extracted from margarine, °C	40–44
Mass fraction of non-fat solids, %, not less	0,3
pH of aqueous or aqueous-lactic phase, pH units	3,5–5,5
Margarine acidity, °Koettstorfer, not more	3,5
Mass fraction of salt, %, not more	1,5
Peroxide number in fat extracted from margarine, $1/2O$ mol/kg, not more than:	
– at enterprise output	5,0
– at the end of storage term	10,0
Content of solid triglycerides at the temperature of 20 °C, %	45–50
Energy content of 100 g of the product, kcal	720,0

STORAGE CONDITIONS

Margarine should be stored in warehouses or refrigerators at the temperature from minus 20 °C to plus 18 °C with constant air circulation.

Useful life from the date of manufacture is at the temperature:

from –20 °C to 0 °C incl. – 12 months

from 0 °C to +18 °C incl. – 6 months

PACKING

Margarine "European Sloyka" for puff pastry is produced: in the form of briquettes of 5 kg and bars of 2 kg net weight wrapped in parchment, paper for packaging margarine, aluminium-foiled paper and other packaging materials.



Margarine "For Cakes"

Ingredients

Hydrogenated refined deodorized vegetable oil, refined deodorized palm, sunflower and coconut (or palm kernel) oil, water, salt, emulsifiers (E471, E433), soy lecithin, preservative potassium sorbate, acidity regulator lactic acid.

GENERAL PURPOSE

Margarine "For Cakes" combines properties of margarine for pastry and margarine for creams. Usage of this universal product gives possibility to bake high quality half-finished products, and in combination with a cream, beaten from this margarine, to produce different cakes and pastries. It has flow characteristics similar to butter. Cream, which is beaten from this margarine, has puffy and homogeneous consistency. Margarine "For Cakes" slows down the process of staling of ready products. It can be used for the production of cakes and sponge cakes. Long storage term of margarine allows increasing useful life of finished products.

ORGANOLEPTIC PARAMETERS

Taste and flavour	Clear. No extraneous flavours and smacks are permitted.
Consistence at 20±2 °C	Flexible, dense, homogenous. Cut surface if glossy or slightly glossy, when food additives included can be mat, dry to the view.
Colour	From white to yellow. Homogenous on the whole mass.

PHYSICAL AND CHEMICAL PARAMETERS

Fat content, %, not less	80,0
Moisture and volatile substances, %, not more	19,94
Peroxide number mol/kg O, not more	5,0
Margarine acidity, °Koettstorfer, not more	2,5
Mass fraction of salt, %, not more	0-0,2
Melting temperature of fat extracted from margarine, °C	30-36
content of solid triglycerides at the temperature of 20 °C, %	20-28
energy content of 100 g of the product, kcal	720,0

SHELF LIFE AND STORAGE CONDITIONS

Margarine should be stored in warehouses or refrigerators at the temperature from 0 °C to +10 °C with constant air circulation. Useful life from the date of manufacture is at the temperature:

From 0 °C to +4 °C incl. – 180 days
Over +4 °C to +10 °C incl. – 160 days

PACKING

Margarine "For Cakes" is packed in boxes of corrugated fibre board which have liner bags of polymeric film.

Net weight – 20 kg.



Margarine "For Creams"

Ingredients

Hydrogenated refined deodorized vegetable oil, refined deodorized palm, sunflower and coconut (or palm kernel) oil, water, salt, emulsifiers (E471, E433), soy lecithin, preservative potassium sorbate, acidity regulator lactic acid.

GENERAL PURPOSE

Margarine "For Creams" was developed taking into account traditional requirements to production of finishing cream semi-finished products, soufflé. It is recommended to replace dairy butter in receipts of basic creams when developing own receipts. It possesses consistence and fat content of a dairy butter (spread) and can replace dairy butter (spread) in this product segment without loss of quality of the final product. When producing a cream semi-finished product margarine "For Creams" receives a bigger part of milk-sugar syrup (approximately for 20%) than dairy butter keeping good shape stability of finishing decorations on pastry. On condition of development and approval of a new receipt of finishing cream margarine "For Creams" 72,5% can be used to replace margarine "For Cakes" with fat content of 80% without increasing the introduce standard at the same time not worsening the quality of finished product. Long storage term of margarine allows increasing useful life of finished products.

ORGANOLEPTIC PARAMETERS

Taste and flavour	Clear. No extraneous flavours and smacks are permitted.
Consistence at 20±2 °C	Flexible, dense, homogenous. Cut surface if glossy or slightly glossy, when food additives included can be mat, dry to the view.
Colour	From white to yellow. Homogenous on the whole mass.

PHYSICAL AND CHEMICAL PARAMETERS

Fat content, %, not less	72,5
Moisture and volatile substances, %, not more	27,4
Peroxide number mol/kg O, not more	5,0
Mass fraction of non-fat solids, %, not less	0,3
pH of aqueous or aqueous-lactic phase, pH units	3,5-5,5
Margarine acidity, °Koettstorfer, not more	2,5
Mass fraction of salt, %, not more	1,5
Melting temperature of fat extracted from margarine, °C	32-36
content of solid triglycerides at the temperature of 20 °C, %	22-28
energy content of 100 g of the product, kcal	650,0

SHELF LIFE AND STORAGE CONDITIONS

Margarine should be stored in warehouses or refrigerators at the temperature from 0 °C to +10 °C with constant air circulation. Useful life from the date of manufacture is at the temperature:

From 0 °C to +4 °C incl. – 180 days
Over +4 °C to +10 °C incl. – 160 days

PACKING

Margarine "For Creams" is packed in boxes of corrugated fibre board which have liner bags of polymeric film.

Net weight – 20 kg.





Margarine "Sunny Special"

Ingredients

Hydrogenated refined deodorized vegetable fat, refined deodorized sunflower and palm oil, water, salt, emulsifier (E471), soy lecithin, natural beta-carotene coloring, butter flavor identical to natural, preservative sorbic acid, acidity regulator lactic acid.

Depending on the content of fat mass fraction there are two types of margarine "Sunny special":

- margarine "Sunny special" with the content of fat mass fraction – 70%
- margarine "Sunny special" with the content of fat mass fraction – 72%

GENERAL PURPOSE

Margarine "Sunny Special" is for direct usage and preparation of confectionery and bakery products. It is used in baking and confectionery industry, food concentrates and canning industry, in home cooking and restaurant chains.

ORGANOLEPTIC PARAMETERS

Taste and flavour	Clear, typical of included flavoring. No extraneous flavours and smacks are permitted.
Consistence at 20±2 °C	Flexible, dense, homogenous, when food additives introduced can be salve-like. Cut surface if glossy or slightly glossy, when food additives included can be mat, dry to the view.
Colour	From white to yellow. Homogenous on the whole mass.

PHYSICAL AND CHEMICAL PARAMETERS

Fat content, %, not less	70,0	72,0
Moisture and volatile substances, %, not more	29,6	27,6
Melting temperature of fat extracted from margarine, °C	27-36	27-36
Mass fraction of salt, %, not more	1,5	1,5
Margarine acidity, °Koettstorfer, not more	2,5	2,5
Peroxide number in fat extracted from margarine, $1/2O$ mol/kg, not more than	5,0	5,0
Content of solid fat at the temperature of 20 °C, %	17-26	17-26
Energy content of 100 g of the product, kcal	630,0	649,0

SHELF LIFE AND STORAGE CONDITIONS

Margarine should be stored in warehouses or refrigerators with constant air circulation. Useful life from the date of manufacture is at the temperature:

From 0 °C to +4 °C incl. – 180 days
Over +4 °C to +10 °C incl. – 160 days

PACKING

Margarine "Sunny Special" is packed in boxes of corrugated fibre board which have liner bags of polymeric film.

Net weight is 20 kg.



Margarine "Stolichnyi Special"

Ingredients

Refined deodorized sunflower and palm oil, hydrogenated refined deodorized vegetable fat, water, salt, emulsifier (E471), natural beta-carotene coloring, butter flavor identical to natural, preservative sorbic acid, acidity regulator lactic acid.

GENERAL PURPOSE

Shall be used for cooking culinary, flour confectionery and bakery in serial production and also for food consumption in public nutrition chains. Spreading evenly in the dough it gives wonderful taste, ruddy colour and delicate flavour to finished bakery. It allows extending storage terms of finished product. It is recommended for production of low-fat pastries.

Table margarine "Stolichnyi special" with fat content of 50% and 60% is produced in accordance with the State Standards of Ukraine 4465:2005 Margarine. General technical conditions.

ORGANOLEPTIC PARAMETERS

Taste and flavour	Clear, with smack and aroma of introduced taste and flavor additives. No extraneous flavours and smacks are permitted.
Consistence at 20±2 °C	Flexible, dense, homogenous, when food additives introduced can be salve-like. Cut surface if glossy or slightly glossy, when food additives included can be mat, dry to the view.
Colour	From white to yellow. Homogenous on the whole mass.

PHYSICAL AND CHEMICAL PARAMETERS

Fat content, %, not less	50,0	60,0
moisture and volatile substances, %, not more	49,5	39,5
Melting temperature, °C	27–35	27–35
Mass fraction of salt, %, not more	1,5	1,5
Margarine acidity, oKoettstorfer, not more	2,5	2,5
Peroxide number, mmol $1/2O_2$ /kg, not more than	5,0	5,0
Content of solid triglycerides at the temperature of 20 °C, %	17–26	17–26
Anisidine index, c.u., not more	3,0	3,0
Energy content of 100 g of the product, kcal	450,0	540,0

	Indices name	
	Table margarine "Stolichnyi special" (no less than 50% fat)	Table margarine "Stolichnyi special" (no less than 60% fat)

SHELF LIFE AND STORAGE CONDITIONS

Margarines should be stored in warehouses or refrigerators at the temperature from 0 °C to +10 °C and relative humidity not more than 80% with constant air circulation.

Storage of margarine together with products possessing sharp specific aroma is not allowed.

The manufacturer guarantees compliance of margarine with the requirements of current technical conditions when transportation and storage terms are observed.

Useful life of table margarines "Stolichnyi special" with fat content of 50% and 60% independent from the storage temperature amounts:

From to 0 °C to +4 °C incl. – 180 days
Over +4 °C to +10 °C incl. – 160 days

PACKING

Margarine "Stolichnyi special" with fat content of 50% and 60% is packed in boxes of corrugated fibre board which have liner bags of polymeric film. Net weight of loose margarine shall be equal and amount not more than 20 kg.





Margarine low-calorie "Gourmet"

fat content 35%

Margarine "Gourmet"

fat content 40%

Ingredients

Drinking water, hydrogenated vegetable fat and refined deodorized sunflower oil and refined deodorized palm oil, salt, emulsifiers (E471, E476), natural dye, beta-carotene, butter flavor, identical to natural, preservative sorbic acid, acidity regulator citric acid.

GENERAL PURPOSE

A universal product for the production of cheap flour confectionery products. It has a low fat content and high microbiological stability. It has long shelf life and is optimized for use in production of low-fat confectionery technologies. Optimal fat composition and high quality margarine emulsion provide high technological parameters in the production of pastry and bakery products. Uniformly distributed in the dough imparts color and flavor to the finished product. It increases the shelf life of the finished product.

ORGANOLEPTIC PARAMETERS

Taste and flavour	Clear, with the taste and smell of the added flavoring and aromatic. Foreign odor and aftertaste unacceptable.
Consistence at 20±2 °C	Plastic, dense, homogeneous. The cut surface is shiny or slightly shiny, in the case of the introduction of food additives permitted matte, dry in appearance.
Colour	White to yellow. Uniform throughout the mass.

PHYSICAL AND CHEMICAL FEATURES

Fat content,%, not less	35,0	40,0
Moisture and volatile substances, %, not more	64,3	59,3
The melting temperature, °C	27-36	27-36
Mass fraction of salts, %, not more	1,5	1,5
Acidity of margarine, °Kettstofer, not more	2,5	2,5
Peroxide value mol / kg ¹ / ₂ O, no more than	5,0	5,0
The content of solid triglycerides, % at 20 °C	7-17*	18-27
Anisidine index, conventional units, not more	3,0	3,0
Energy content of 100 g of the product kcal	317,0	361,0

* under an agreement with the consumer allowed to change in "The content of solid triglycerides at 20 °C, %" to 28% and is not a factor of defect.

SHELF LIFE AND STORAGE CONDITIONS

Margarine low-calorie "Gourmet" 35% fat is to be stored in warehouses or refrigerator at a temperature of 0 °C to +10 °C and a relative humidity of 85% at constant air circulation.

Margarine "Gourmet" 40% fat should be stored in warehouses or refrigerator at temperature of 0 °C to +10 °C and relative humidity of 80% at constant air circulation.

Do not store together with margarine products possessing sharp specific smell.

Manufacturer guarantees that the requirements of the applicable technical margarine when the conditions of transport and storage are observed.

PACKING

Margarine low-calorie "Gourmet" 35% fat and margarine "Gourmet" 40% fat are packed in boxes made of corrugated cardboard, which have liners of polymer films. Net weight of bulk margarine should be the same and not be more than 20 kg.

Name of the parameters		
Margarine low-calorie "Gourmet" fat 35%	Margarine "Gourmet" fat 40%	

Shelf-life of low-calorie margarine "Gourmet" fat content of 35% from the date of production is at a temperature of:

From 0 °C to +5 °C incl. – 180 days

More than +5 °C to +10 °C incl. – 160 days

Shelf life of margarine "Gourmet" fat content of 40% from the date of production is at:

From 0 °C to 4 °C incl. – 180 days

Above +4 °C to +10 °C incl. – 160 days





Confectionery fat "For fillings–T"

Ingredients

Palm oil and sunflower oil refined and deodorized, hydrogenated vegetable fat, refined deodorized, antioxidant (E320, E321).

Depending on the mass fraction of the trans isomers of oleic acid there are two types of fat "For fillings–T".

GENERAL PURPOSE

Confectionery fat "For fillings-T" is designed for optimum crystal structure of different fillings. It has a neutral taste and a high melting ability. Manufacturability of the product is achieved by the fact that the treatment does not require special methods of tempering, always crystallizing form, so that the filling has a delicate flavor, quickly melts and is characterized by fine-grained structure.

Used in the production of fillings for chocolates, wafers, wafer rolls, sponge rolls, cakes, biscuits kind of "sandwich". Usage of this fat can significantly increase the resistance of fillings to oxidation during storage of the finished product.

ORGANOLEPTIC PARAMETERS

Taste and flavour	Clean, without foreign tastes and odors.
Consistence at 18±1 °C	Plastic, homogeneous.
Colour	From white to pale yellow. Uniform through out the mass.

PHYSICAL AND CHEMICAL PARAMETERS

Fat content, %, not less	99,7
Moisture and volatile substances, %, not more	0,3
Acid number, mg KOH /g, not more	0,2
Peroxide value mol /kg $1/2O_2$, no more than	5,0
The melting temperature, °C	33-35
The content of solid triglycerides, %	
at 10 °C	60-66
at 20 °C	34-44
at 30 °C	14-20
at 35 °C	4-6
Energy content of 100 g of the product, kcal	897

SHELF LIFE AND STORAGE CONDITIONS

Fat is to be stored in warehouses or refrigerator at constant air circulation. Shelf life from date of manufacture is at the temperature:

From -15 °C to -1 °C incl. - 18months
Over -1 °C to +10 °C incl. - 14 months
Over +10 °C to +20 °C incl. - 12 months

PACKING

Confectionery fat "For fillings-T" is packed in corrugated containers which have liners of polymer films.

Net weight -20 kg.



Confectionery fat "For fillings"

Ingredients

Palm oil and sunflower oil refined and deodorized, hydrogenated vegetable fat, refined deodorized, antioxidant (E320, E321).

Depending on the mass fraction of the trans isomers of oleic acid there are three kinds of fat "For filling".

GENERAL PURPOSE

Confectionery fat "For fillings" is designed for optimal crystal structure of various fillings. It is used in the production of fillings for chocolates, wafers, wafer rolls, sponge rolls, cakes, biscuits kind of "sandwich". Usage of this fat can significantly increase the resistance of fillings to oxidation during storage of finished products.

ORGANOLEPTIC PARAMETERS

Taste and smell	Clean, without foreign tastes and odors.
Consistence at 18±1 °C	Plastic, homogeneous.
Colour	From white to pale yellow. Uniform through out the mass.

PHYSICAL AND CHEMICAL PARAMETERS

	max 1%	max 3%	max 20%
Mass fraction of the trans isomers of oleic acid, %	99,7	99,7	99,7
Fat content, %, not less	0,3	0,3	0,3
Moisture and volatile substances, %, not more	0,2	0,2	0,2
Acid number, mg KOH /g, not more	5,0	5,0	5,0
Peroxide value mol /kg ¹ / ₂ O ₂ , no more than	33-35	36-39	33-35
The melting temperature, °C			
The content of solid triglycerides, %, at 10 °C	46-47	46-48	-
at 20 °C	18-21	23-30	33-35
at 30 °C	7-9	6-12	-
at 40 °C	-	-	-
Energy content of 100 g of the product, kcal	897	897	897

SHELF LIFE AND STORAGE CONDITIONS

Fat is to be stored in warehouses or refrigerator at a constant air circulation. Shelf life from date of manufacture is at:

From -15 °C to -1 °C incl. - 18 months
 Over -1 °C to +10 °C incl. - 14 months
 Over +10 °C to +20 °C incl. -12 months

PACKING

Confectionery fat "For fillings" is packed in corrugated containers which have liners of polymer films.

Net weight - 20 kg.



Confectionery fat "For wafer and soft fillings"

Ingredients

Hydrogenated vegetable oil refined deodorized coconut oil (or palm), refined, deodorized, antioxidant (E320, E321).

Depending on the mass fraction of the trans isomers of oleic acid, there is the following line of confectionery fat "Confectionery for wafer and soft fillings":

- containing trans isomers of oleic acid, not more than – 8%
- containing trans isomers of oleic acid, no more than – 20%
- containing trans isomers of oleic acid, more than – 20%

GENERAL PURPOSE

Confectionery fat "For wafer and soft filling" is used in the manufacture of wafers and soft fillings for wafers, wafer rolls, candies with filling between layers of wafers, sponge rolls, cakes, biscuits kind of "sandwich". Perfectly stabilizes the air in the filling, which in this case has a pleasant taste, quickly and completely melts in your mouth. Aerated form does not require pre-softening and gives ease of fillings and additional volume. Using of this fat can reduce the number of recurrent cutting waste and prevent defects such as separation of wafer sheet and shift wafer layers. It increases the shelf life of semi-finished and finished products.

ORGANOLEPTIC PARAMETERS

Taste and smell	Clean, without foreign tastes and odors.
Consistency at 18±1 °C	Plastic, homogeneous.
Colour	From white to pale yellow. Uniform through out the mass.

PHYSICAL AND CHEMICAL PARAMETERS

Fat content, %, not less	99,7
Moisture and volatile substances, %, not more	0,3
Acid number, mgKOH /g, not more	0,2
Peroxide value mol /kg ¹ / ₂ O ₂ , no more than	5,0
The melting temperature, °C	30-36
The solidification temperature, °C	25-27
The content of solid triglycerides, %	
at 10 °C	55-62
at 20 °C	28-34
at 30 °C	4-10
at 35 °C	0,5-2
Energy content of 100 g of the product, kcal	897

SHELF LIFE AND STORAGE CONDITIONS

Fat is to be stored in warehouses or refrigerator at a constant air circulation. Shelf life from date of manufacture is at:

From -15 °C to -1 °C incl. – 18 months
 Over -1 °C to +10 °C incl. – 14 months
 Over +10 °C to +20 °C incl. – 12 months

PACKING

Confectionery fat "For wafer and soft fillings" are packaged inboxes made of corrugated cardboard, which have liners of polymer films.

Net weight – 20 kg.



Confectionery fat "For chocolate products, candies"

Ingredients

Hydrogenated vegetable oil refined deodorized, antioxidant (E320, E321). Depending on the mass fraction of the trans isomers of oleic acid, there is the following line of fat confectionery chocolate products, candies:

- containing trans isomers of oleic acid to – 20%
- containing trans isomers of oleic acid content greater than – 20%

GENERAL PURPOSE

Confectionery fat "For chocolate products, candies" is used in the manufacture of chocolate products, candy shells, praline fillings for chocolates and chocolate bars. Fat has excellent organoleptic properties, high hardness, friability and clean flavor. It allows you to increase the shelf life of semi-finished and finished products.

ORGANOLEPTIC PARAMETERS

Taste and smell	Clean, without foreign tastes and odors.
Consistency at 18±1 °C	Plastic, solid, homogeneous.
Colour	From white to pale yellow. Uniform throughout the mass.

PHYSICAL AND CHEMICAL PARAMETERS

Fat content, %, not less	99,7
Moisture and volatile substances, %, not more	0,3
Acid number, mgKOH /g, not more	0,2
Peroxide value mol /kg ¹ / ₂ O ₂ , no more than	5,0
The melting temperature, °C	35-37
The solidification temperature, °C	30-32
The content of solid triglycerides, %	
at 10 °C	75-81
at 20 °C	57-67
at 30 °C	18-22
at 35 °C	5-7
Energy content of 100 g of the product, kcal	897

SHELF LIFE AND STORAGE CONDITIONS

Fat is to be stored in warehouses or refrigerator at a constant air circulation. Shelf life from date of manufacture is at:

From -15 °C to -1 °C incl. – 18 months
 Over -1 °C to +10 °C incl. – 14 months
 Over +10 °C to +20 °C incl. – 12 months

PACKING

Confectionery fat "For chocolate products, candies" is packaged in boxes made of corrugated cardboard, which have liners of polymer films.

Net weight – 20 kg.





Vegetable fat "Confectionery Shortening"

Ingredients

Hydrogenated vegetable oil refined deodorized palm oil and sunflower refined deodorized, emulsifier (E471), antioxidant (E320, E321).

Depending on the mass fraction of the trans isomers of oleic acid, there is the following line of vegetable fat "Confectionery Shortening".

GENERAL PURPOSE

Vegetable fat "Confectionery Shortening" is used for baking flour confectionery products: sugar, sweet varieties of cookies, cup cakes, baked convenience foods, cakes and pastries. High-tech anhydrous product, that is superior to margarines in performance. It is perfectly distributed in the dough and exhibits high emulsifying and absorbent properties. It has a balanced fat composition. Application of fat helps to strengthen the structure of the dough, increased volume of the finished product, to reduce their brittleness during transportation and, if necessary, to reduce the baking time. It allows you to increase the shelf life of cookies.

ORGANOLEPTIC PARAMETERS

Taste and smell	Clean, without foreign tastes and odors.
Consistency at 18±1 °C	Plastic, solid, homogeneous.
Colour	From white topale yellow. Uniform through out the mass.

PHYSICAL AND CHEMICAL PARAMETERS

Fat content, %, not less	99,7
Moisture and volatile substances, %, not more	0,3
Acid number, mgKOH /g, not more	0,2
Peroxide value mol /kg ¹ / ₂ O ₂ , no more than	5,0
The melting temperature, °C	28-35
The content of solid triglycerides, %	
at 10 °C	39-45
at 20 °C	20-35
at 30 °C	6-10
at 35 °C	2-4
Energy content of 100 g of the product, kcal	897

SHELF LIFE AND STORAGE CONDITIONS

Fat is to be stored in warehouses or refrigerator at a constant air circulation. Shelf life from date of manufacture is at:

From -15 °C to -1 °C incl. – 18months
 Over -1 °C to +10 °C incl. – 14 months
 Over +10 °C to +20 °C incl. –12 months

PACKING

Vegetable fat "Confectionery Shortening" is packed in boxes made of corrugated cardboard, which have liners of polymer films.

Net weight – 20 kg.



Confectionery fat "Olivia glaze LUX"

Ingredients

Hydrogenated vegetable oil refined deodorized,
antioxidant (E320, E321).

GENERAL PURPOSE

Confectionery fat "Olivia glaze lux" is manufactured specially for making confectionery glazes. Using of "Olivia glaze lux" gives a perfect glow and stability to fat bloom. The fat has perfect parameters of melting, no waxy fatty taste in mouth while using, giving the product high organoleptic parameters. It increases the shelf life of semi-finished and finished products.

ORGANOLEPTIC PARAMETERS

Taste and smell	Clean, without foreign tastes and odors.
Consistency at 18±1 °C	Solid, homogeneous.
Colour	From white topale yellow. Uniform through out the mass.

PHYSICAL AND CHEMICAL PARAMETERS

Fat content, %, not less	99,7
Moisture and volatile substances, %, not more	0,3
Acid number, mgKOH /g, not more	0,2
Peroxide value mol /kg ¹ / ₂ O ₂ , no more than	5,0
The melting temperature, °C	35-37
The solidification temperature, °C	30,5-32,5
The content of solid triglycerides, %	
at 10 °C	85-91
at 15 °C	83-83
at 20 °C	70-80
at 25 °C	57-63
at 30 °C	38-42
at 35 °C	14-20
at 40 °C	0-2
Energy content of 100 g of the product, kcal	897

SHELF LIFE AND STORAGE CONDITIONS

Fat is to be stored in warehouses or refrigerator at a constant air circulation. Shelf life from date of manufacture is at:

From -15 °C to -1 °C incl. – 18 months
 Over -1 °C to +10 °C incl. – 14 months
 Over +10 °C to +20 °C incl. – 12 months

PACKING

Confectionery fat "Olivia glaze lux" is packed in boxes made of corrugated cardboard, which have liners of polymer films.

Net weight – 20 kg.





Confectionery fat "Solid" and vegetable fat "Solid lux"

Ingredients

Hydrogenated vegetable oil refined deodorized,
antioxidant (E320, E321).

GENERAL PURPOSE

Confectionery fat "Solid" and vegetable fat "Solid lux" have high organoleptic parameters. It has a clear taste typical to impersonal fat and homogeneous solid consistency without foreign smells. In the melted state the fats are transparent. Used in the manufacturing of shortening products. In the mixture with other fats are used in dairy and confectionery manufacturing to increase thermal stability.

ORGANOLEPTIC PARAMETERS

Taste and smell	Clean, without foreign tastes and odors.
Consistency at 18±1 °C	Solid, homogeneous. Crumbs, plastic are allowed.
Colour	From white topale yellow. Uniform through out the mass.

PHYSICAL AND CHEMICAL PARAMETERS

Fat content, %, not less	99,7	99,7
Moisture and volatile substances, %, not more	0,3	0,3
The melting temperature, °C	41–44	44–45
Acid number, mgKOH /g, not more	0,2	0,2
Peroxide value mol /kg ¹ /2O, no more than	5,0	5,0
The content of solid triglycerides at 20 °C, %	70–80	Not less than 85
Anisidine index, conventional units not more	5,0	5,0
Mass fraction of trans isomers, %, not more	45–50	25–30
Energy content of 100 g of the product, kcal	897,0	897,0

Name of the parameters	
Fat "Solid"	Fat "Solid Lux"
99,7	99,7
0,3	0,3
41–44	44–45
0,2	0,2
5,0	5,0
70–80	Not less than 85
5,0	5,0
45–50	25–30
897,0	897,0

SHELF LIFE AND STORAGE CONDITIONS

Fats are to be stored in warehouses or refrigerator at a temperature from minus 15 °C to plus 20 °C. Storing with the products with rough specific odor is not allowed. The manufacturer guarantees the compliance of fats to the requirements of the technical specifications while keeping the conditions of transporting and storage.

Shelf life of Confectionery fat "Solid" and vegetable fat "Solid lux" since the day of manufacturing and depending on the temperature of storage is:

From -15 °C to -1 °C incl. – 18 months
 Over -1 °C to +10 °C incl. – 14 months
 Over +10 °C to +20 °C incl. – 12 months.

PACKING

Confectionery fat "Solid" and vegetable fat "Solid lux" is packed in boxes made of corrugated cardboard, which have liners of polymer films.

Net weight – 20 kg.

A close-up photograph of a golden-brown braided loaf of bread, likely a challah, resting on a wooden cutting board. The bread is sliced, revealing a soft, porous interior studded with dark raisins and light-colored nuts. The background is softly blurred, showing a red and white checkered cloth and some green leafy vegetables. The lighting is warm and focused on the bread, highlighting its texture and color.

Culinary fat "For Deep Frying"

Ingredients

Vegetable hydrogenized refined and deodorized fat,
refined and deodorized palm oil, antioxidant (E320,
E321).

GENERAL PURPOSE

Deep Frying Culinary Fat is characterized by homogeneous, firm and plastic structure. It is used in fat-and-oil, confectionary, bread baking and food and flavouring industries as well as in retail trading. This fat is used for fancy baking, various sorts of cookies, wafers and spice cakes. Frying culinary fat facilitates expanding of baked goods and helps to save their forms, using this fat you will be able to spend less time preparing ingredients for you baking. This fat has very good aerating characteristics.

ORGANOLEPTIC PARAMETERS

Flavour and smell	Clear, with no foreign flavours and smells.
Consistence at 18±1 °C	Homogeneous, firm, plastic.
Colour	From white to light-yellow. Completely homogeneous.

PHYSICAL AND CHEMICAL PARAMETERS

Formulation	A	B	C	D
Fat firmness (according to Kaminski)	300–350 g/sm	200–270 g/sm	160–190 g/sm	till 150 g/sm
Fat fraction of total mass, %, not less than	99,7	99,7	99,7	99,7
Humidity and volatile substances fraction of total mass, %, not more than	0,3	0,3	0,3	0,3
Acid-degree value, mg KOH/g, not more than	0,2	0,2	0,2	0,2
Peroxide number mole/kg $1/2O_2$, not more than	5,0	5,0	5,0	5,0
Melting temperature, °C	30–35	30–35	30–35	30–35
Pouring point, °C	26–28	26–28	26–28	26–28
Solid triglycerides content, %				
at 20 °C	41–45	33–39	28–32	22–27
Energy value of 100 g of product, kcal	897	897	897	897

SHELF LIFE AND STORAGE CONDITIONS

Fat shall be stored in storerooms or refrigerators with continuous air circulation. Shelf life of the fat after manufacturing date is as follows (at correspondent temperature):

From –15 °C to –1 °C incl. – 18 months
 Over –1 °C to +10 °C incl. – 4 months
 Over +10 °C to +20 °C incl. – 12 months

PACKING

Deep Frying Culinary Fat is packed in corrugated boxes containing plastic film liner bags.

Net weight is – 20 kg.





Vegetable fat "For Frying"

Ingredients

Refined and deodorized sunflower oil, vegetable hydrogenized refined and deodorized fat, emulsifier (E471), antioxidant (E320, E321).

GENERAL PURPOSE

Professional fat for frying contains minimum amount of trans-isomers, is characterized by balanced formula, high stability to oxidation in the process of frying. This fat is intended to be used in confectionary, bread baking industries, community nutrition enterprises, large industrial enterprises and small productions.

ADVANTAGES

- The fat neither splash, foam nor smoke at 180 °C;
- The fat does not leave unpleasant aftertaste in finished product;
- The fat does not crystallize on the top of the product;
- It gives you an opportunity to reduce costs and get finished product of higher quality.

ADVANTAGES OF USE

- This fat facilitates uniform frying of products as compared to traditional vegetable oils;
- It tinctures appetizing look to finished products, they get rosy crust;
- It is characterized by higher, in comparison with usual vegetable oil, stability to oxidation.

ORGANOLEPTIC PARAMETERS

Flavour and smell	Clear, with no foreign flavours and smells.
Consistence at 18±2 °C	Buttery fat, bright in liquid state.
Colour	From white to light-yellow.

PHYSICAL AND CHEMICAL PARAMETERS

Fat fraction of total mass, %, not less than	99,7
Humidity and volatile substances fraction of total mass, %, not more than	0,3
Acid-degree value, mg KOH/g, not more than	0,2
Peroxide number, mole $1/2O_2$ /kg, not more than	5,0
Melting temperature, °C	20,0–30,0
TTH content (at 20 °C), %	0–10,0
Energy value of 100 g of product, kcal	897
Trans-isomers content, not more than	15%

SHELF LIFE AND STORAGE CONDITIONS

Vegetable fat "For Frying" shall be stored in storerooms or refrigerators with continuous air circulation. Shelf life of the fat after manufacturing date is as follows (at correspondent temperature):

- From -15 °C to -1 °C inclusive – 18 months
- Over -1 °C to +10 °C inclusive – 14 months
- Over +10 °C to +20 °C inclusive – 12 months

PACKING

Vegetable fat "For Frying" is packed in corrugated boxes containing plastic film liner bags.

Net weight is – 20 kg.





Milk fat substitute "Fattymilk O2AK"

Ingredients

Interesterified vegetable oil refined deodorized, emulsifier (E471), natural dye, beta-carotene, butter flavor identical to natural, antioxidant (E320, E321). Natural dye and flavoring are added depending on the formulation and indices in the name of fat used:

A—the flavoring is added;

K—the colorant is added;

AK—the flavoring and colorant is added;

No index —flavoring and colorant not added.

Depending on the fatty acid composition, there are three kinds of milk fat substitute "Fattymilk O2AK"

GENERAL PURPOSE

Milk fat substitute "Fattymilk AKO2" is designed to replace milk fat in the dairy industry in the production of plant-butters, sour cream, cream cheese, cheese curds, condensed milk, as well as in the manufacture of cooking, confectionery and bakery products. It increases the shelf life of semi-finished and finished products.

ORGANOLEPTIC PARAMETERS

Taste and smell	Clear. When adding a flavoring, there are flavoring characteristic.
Consistency at 18±1 °C	Homogeneous, plastic.
Colour	White to yellow. When adding colorants staining is allowed. Uniform through out the mass.

PHYSICAL AND CHEMICAL PARAMETERS

Formulation	A	B	C
Fat content, %, not less	99,7	99,7	99,7
Moisture and volatile substances, %, not more	0,3	0,3	0,3
Acid number, mgKOH /g, not more	0,2	0,2	0,2
Peroxide valuem ol /kg $^1/2O_2$, no more than	5,0	5,0	5,0
The melting temperature, °C	31–34	31–34	31–34
The solidification temperature, °C	25–27	25–27	25–27
The content of solid triglycerides, %			
at 10 °C	45–50	41–45	43–48
at 15 °C	34–40	35–40	33–38
at 20 °C	24–28	25–30	23–28
at 25 °C	12–18	13–18	14–19
at 30 °C	5–7	7–11	7–11
at 35 °C	1–3	4–6	3–5
Energy content of 100 g of the product, kcal	897	897	897

SHELF LIFE AND STORAGE CONDITIONS

Milk fat substitute should be stored in warehouses or refrigerator at a constant air circulation. Shelf life from date of manufacture is at:

From –15 °C to –1 °C incl. – 14 months
Over –1 °C to +10 °C incl. – 12 months
Over +10 °C to +20 °C incl. – 6 months

PACKING

Milk fat substitute "Fattymilk AKO2" is packed in boxes made of corrugated cardboard, which have liners of polymer films.

Net weight – 20 kg.





Milk fat substitute "Fattymilk O3AK"

Ingredients

Hydrogenated vegetable oil refined deodorized sunflower oil and palm refined deodorized, emulsifier (E471), natural dye, beta-carotene, butter flavor identical to natural, antioxidant (E320, E321).

Natural dye and flavoring are added depending on the formulation and indices in the name of fat used:

A—the flavoring is added;

K—the colorant is added;

AK—the flavoring and colorant is added;

No index —flavoring and colorant not added.

Depending on the mass fraction of the trans isomers of oleic acid there are four types of milk fat substitute "Fattymilk AKO3".

GENERAL PURPOSE

In dairy manufacturing to produce combined oil, cream, dairy products, cheese products, sour cream product, cheese curds, ice cream, canned milk; in confectionery to produce wafers, candy fillings, creams for cakes.

ORGANOLEPTIC PARAMETERS

Taste and smell	Clear. When adding a flavoring, there are flavoring characteristic.
Consistency at 18±1 °C	Homogeneous, plastic.
Colour	White to yellow. When adding colorants staining is allowed. Uniform through out the mass.

PHYSICAL AND CHEMICAL PARAMETERS

Formulation	A	B	C	D
Mass fraction of the trans isomers of oleic acid, %	до 15%	до 15%	до 15%	до 15%
Fat content, %, not less	99,7	99,7	99,7	99,7
Moisture and volatile substances, %, not more	0,3	0,3	0,3	0,3
Acid number, mgKOH /g, not more	0,2	0,2	0,2	0,2
Peroxide value m ol /kg ¹ / ₂ O, no more than	5,0	5,0	5,0	5,0
The melting temperature, °C	31–34	31–34	33–34	33–34
The content of solid triglycerides, %				
at 10 °C	45–50	45–50	33–38	38–43
at 15 °C	34–40	34–40	26–32	34–38
at 20 °C	24–28	24–28	20–24	24–28
at 25 °C	12–18	12–18	12–16	15–17
at 30 °C	5–7	5–7	6–9	7–9
at 35 °C	1–3	1–3	2–3	2–3
Energy content of 100 g of the product, kcal	897	897	897	897

SHELF LIFE AND STORAGE CONDITIONS

Milk fat substitute should be stored in warehouses or refrigerator at a constant air circulation. Shelf life from date of manufacture is at:

From –15 °C to –1 °C incl. – 14 months
Over –1 °C to +10 °C incl. – 12 months
Over +10 °C to +20 °C incl. – 6 months

PACKING

Milk fat substitute "Fattymilk AKO3" is packed in boxes made of corrugated cardboard, which have liners of polymer films.

Net weight – 20 kg.



Milk fat substitute "Fattymilk-C 01 AK"

Ingredients

Hydrogenated vegetable oil refined deodorized palm oil and sunflower refined deodorized, emulsifier (E471), natural dye, beta-carotene, butter flavor identical to natural, antioxidant (E320, E321).

Natural dye and flavoring are added depending on the formulation and indices in the name of fat used:

A – the flavoring is added;

K – the colorant is added;

AK – the flavoring and colorant is added;

No index – flavoring and colorant not added.

GENERAL PURPOSE

Milk fat substitute "Fattymilk-C O1AK" is designed to replace milk fat in the dairy industry in the production of plant-butters, sour cream, cream cheese, cheese curds, condensed milk, as well as in the manufacture of cooking, confectionery and bakery products. It increases the shelf life of semi-finished and finished products.

ORGANOLEPTIC PARAMETERS

Taste and smell	Clear. When adding a flavoring, there are flavoring characteristic.
Consistency at 18±1 °C	Homogeneous, plastic.
Colour	White to yellow. When adding colorants staining is allowed. Uniform through out the mass.

PHYSICAL AND CHEMICAL PARAMETERS

Fat content, %, not less	99,7
Moisture and volatile substances, %, not more	0,3
Acid number, mgKOH /g, not more	0,2
Peroxide value mol /kg ¹ / ₂ O, no more than	5,0
The melting temperature, °C	31-34
The solidification temperature, °C	28-30
The content of solid triglycerides, %	
at 10 °C	48-54
at 15 °C	39-45
at 20 °C	20-30
at 25 °C	14-20
at 30 °C	6-10
at 35 °C	1-3
Energy content of 100 g of the product, kcal	897

SHELF LIFE AND STORAGE CONDITIONS

Milk fat substitute should be stored in warehouses or refrigerator at a constant air circulation. Shelf life from date of manufacture is at:

From -15 °C to -1 °C incl. – 14 months
Over -1 °C to +10 °C incl. – 12 months
Over +10 °C to +20 °C incl. – 6 months

PACKING

Milk fat substitute "Fattymilk-C O1 AK" is packed in boxes made of corrugated cardboard, which have liners of polymer films.

Net weight – 20 kg.





Milk fat substitute "Fattymilk–Cheese 01AK"

Ingredients

Hydrogenated vegetable oil refined deodorized palm oil and sunflower oil and refined deodorized, emulsifier (E471), soy lecithin, natural dye, beta-carotene, butter flavor identical to natural, antioxidant (E320, E321).

GENERAL PURPOSE

Milk fat substitute "Fattymilk-Cheese O1AK" is designed to substitute milk fat in the manufacturing of cheeses. It has a delicate flavor of butter with cheese notes and plastic consistency. It gives an opportunity to increase the range of manufactured products and reduce their cost. It increases the shelf life of ready products.

ORGANOLEPTIC PARAMETERS

Taste and smell	Clear. When adding a flavoring, there are flavoring characteristic.
Consistency at 18±1 °C	Homogeneous, plastic.
Colour	White to yellow. When adding colorants staining is allowed. Uniform through out the mass.

PHYSICAL AND CHEMICAL PARAMETERS

Fat content, %, not less	99,7
Moisture and volatile substances, %, not more	0,3
Acid number, mgKOH /g, not more	0,2
Peroxide value mol /kg ¹ / ₂ O, no more than	5,0
The melting temperature, °C	30-34
The solidification temperature, °C	22-24
The content of solid triglycerides, %	
at 10 °C	45-55
at 15 °C	35-44
at 20 °C	20-30
at 25 °C	13-18
at 30 °C	5-10
at 35 °C	0-2
Energy content of 100 g of the product, kcal	897

SHELF LIFE AND STORAGE CONDITIONS

Milk fat substitute should be stored in warehouses or refrigerator at a constant air circulation. Shelf life from date of manufacture is at:

From -15 °C to -1 °C incl. – 14 months
Over -1 °C to +10 °C incl. – 12 months
Over +10 °C to +20 °C incl. – 6 months

PACKING

Milk fat substitute "Fattymilk-Cheese O1AK" is packed in boxes made of corrugated cardboard, which have liners of polymer films.

Net weight – 20 kg.





Milk fat substitute "Fattymilk–Cheese 02AK"

Ingredients

Hydrogenated vegetable oil refined deodorized
sunflower oil and palm refined deodorized,
emulsifier (E471), soy lecithin, natural dye, beta-
carotene, butter flavor identical to natural,
antioxidant (E320, E321).

GENERAL PURPOSE: FOR MANUFACTURING OF CHEESE PRODUCTS

Cheeses with partial substitution of milk fat by Milk fat substitute "Fattymilk-Cheese O2AK" allow to obtain a functional high quality product that combines both dietary and useful properties. Partial substitution of milk fat by Milk fat substitute "Fattymilk-Cheese O2AK" leadsto reduction of terms of ripening of cheese – improvement in the use of raw materials (increased cheese yield, reducing the loss of fat).

ORGANOLEPTIC PARAMETERS

Taste and smell	Clear. When adding a flavoring, there are flavoring characteristic.
Consistency at 18±1 °C	Homogeneous, plastic.
Colour	White to yellow. When adding colorants staining is allowed. Uniform through out the mass.

PHYSICAL AND CHEMICAL PARAMETERS

Fat content, %, not less	99,7
Moisture and volatile substances, %, not more	0,3
The melting temperature, °C	30–36
Acid number, mgKOH /g, not more	0,2
Peroxide value mol /kg ¹ / ₂ O, no more than	5,0
The content of solid triglycerides, %	
at 10 °C	45,0
at 15 °C	34,0
at 20 °C	25,0
at 25 °C	16,0
at 30 °C	9,0
at 35 °C	2,0
at 40 °C	0
Mass fraction of nickel, mg /kg, not more	0,5
Caloric value of 100 g fat, not less than, kcal	897

SHELF LIFE AND STORAGE CONDITIONS

Milk fat substitute should be stored in warehouses or refrigerator at a constant air circulation. Shelf life from date of manufacture is at:

From -15 °C to -1 °C incl. – 14 months
Over -1 °C to +10 °C incl. – 12 months
Over +10 °C to +20 °C incl. – 6 months

PACKING

Milk fat substitute "Fattymilk-Cheese O2AK" is packed in boxes made of corrugated cardboard, which have liners of polymer films.

Net weight – 20 kg.





Milk fat substitute "Fattymilk-Cream 01AK"

Ingredients

Interesterified vegetable oil refined deodorized,
emulsifier (E471, E475), soy lecithin, natural dye,
beta-carotene, butter flavor identical to natural,
antioxidant (E320, E321).

GENERAL PURPOSE

Milk fat substitute "Fattymilk-Cream O1AK" is designed for milk fat substitute in the manufacturing of creams in confectionery, for cakes and cookies of different kinds. It can be used in the manufacture of scrambled sweets such as "Pigeon's milk". Cream, scrambled out of the fat, has a lush, airy, smooth consistency. Milk fat substitute increases the life shelf of finished and semi-finished products.

ORGANOLEPTIC PARAMETERS

Taste and smell	Clear. When adding a flavorings, there are flavoring characteristic.
Consistency at 18±1 °C	Homogeneous, plastic.
Colour	White to yellow. When adding colorants staining is allowed. Uniform through out the mass.

PHYSICAL AND CHEMICAL PARAMETERS

Fat content, %, not less	99,7
Moisture and volatile substances, %, not more	0,3
Acid number, mgKOH /g, not more	0,2
Peroxide valuemol /kg $1/2 O_2$, no more than	5,0
The melting temperature, °C	31-34
The solidification temperature, °C	25-27
The content of solid triglycerides, %	
at 10 °C	48-54
at 15 °C	33-39
at 20 °C	24-28
at 25 °C	14-30
at 30 °C	6-10
at 35 °C	1-3
Energy content of 100 g of the product, kcal	897
Content of trans fatty acids	Not more than 2%

SHELF LIFE AND STORAGE CONDITIONS

Milk fat substitute should be stored in warehouses or refrigerator at a constant air circulation. Shelf life from date of manufacture is at:

From -15 °C to -1 °C incl. – 14 months
Over -1 °C to +10 °C incl. – 12 months
Over +10 °C to +20 °C incl. – 6 months

PACKING

Milk fat substitute "Fattymilk-Cream O1AK" is packed in boxes made of corrugated cardboard, which have liners of polymer films.

Net weight – 20 kg.





Milk fat substitute "Fattymilk-Ice 01"

Ingredients

Interesterified vegetable oil refined deodorized,
antioxidant (E320, E321).

GENERAL PURPOSE

Milk fat substitute "Fattymilk-Ice O1" is designed for milk fat substitute in the manufacturing of ice-cream and glaze for ice-cream. It is fully compatible with animal fat, has no negative eutectic. "Fattymilk-Ice O1" increases scrambling ability, improves the structure and consistency of ice-cream. It increases the shelf life of ready ice-cream and improves its resistance to melting.

ORGANOLEPTIC PARAMETERS

Taste and smell	Clear. When adding aflavoring, there are flavoring characteristic.
Consistency at 18±1 °C	Homogeneous, plastic.
Colour	White to yellow. When adding colorants staining is allowed. Uniform through out the mass.

PHYSICAL AND CHEMICAL PARAMETERS

Fat content, %, not less	99,7
Moisture and volatile substances, %, not more	0,3
Acid number, mgKOH /g, not more	0,2
Peroxide value mol /kg ¹ / ₂ O ₂ , no more than	5,0
The melting temperature, °C	28-32
The solidification temperature, °C	26-28
The content of solid triglycerides, %	
at 10 °C	56-62
at 15 °C	42-48
at 20 °C	30-30
at 25 °C	14-20
at 30 °C	6-10
at 35 °C	0-2
Energy content of 100 g of the product, kcal	897

SHELF LIFE AND STORAGE CONDITIONS

Milk fat substitute should be stored in warehouses or refrigerator at a constant air circulation. Shelf life from date of manufacture is at:

From -15 °C to -1 °C incl. - 14 months
 Over -1 °C to +10 °C incl. - 12 months
 Over +10 °C to +20 °C incl. - 6 months

PACKING

Milk fat substitute "Fattymilk-Ice O1" is packed in boxes made of corrugated cardboard, which have liners of polymer films.

Net weight - 20 kg.





Milk fat substitute "Fattymilk-Ice 02"

Ingredients

Interesterified vegetable oil refined deodorized,
antioxidant (E320, E 321).

GENERAL PURPOSE

Milk fat substitute "Fattymilk-Ice O2" is designed for partial or full milk fat substitute in the manufacturing of ice-cream. The partial or full substitute of milk fat by vegetable fats can not only reduce costs and increase productivity, but also gives you the opportunity to expand the range of ice cream products to develop therapeutic and dietary use, balance of saturated and polyunsaturated fatty acids.

Vegetable fats have a number of advantages compared to the conventionally used raw material containing milk fat:

- Are not subjected to deterioration during storage, due to the presence of antioxidants
- Have a lower cost
- Consistent quality regardless of the season
- Keeping on the production does not require special refrigeration units.

ORGANOLEPTIC PARAMETERS

Taste and smell	Clear.
Consistency at 18±1 °C	Homogeneous, plastic.
Colour	White to yellow. Uniform through out the mass.

PHYSICAL AND CHEMICAL PARAMETERS

Fat content, %, not less	99,7
Moisture and volatile substances, %, not more	0,3
The melting temperature, °C	28-32
Acid number, mgKOH /g, not more	0,2
Peroxide value mol /kg ¹ / ₂ O, no more than	5,0
The content of solid triglycerides, % at 20 °C	30-40
Mass fraction of nickel, mg/kg	0,3
Energy content of 100 g of the product, kcal	897

SHELF LIFE AND STORAGE CONDITIONS

Milk fat substitute should be stored in warehouses or refrigerator at a constant air circulation. Shelf life from date of manufacture is at:

From -15 °C to -1 °C incl. – 14 months
 Over -1 °C to +10 °C incl. – 12 months
 Over +10 °C to +20 °C incl. – 6 months

PACKING

Milk fat substitute "Fattymilk-Ice O2" is packed in boxes made of corrugated cardboard, which have liners of polymer films.

Net weight – 20 kg.



Spreads with milk fat content

Ingredients

Partially hydrogenated refined deodorized vegetable fats and oils, treated water, salt, sugar, emulsifier, instant skim milk, sweet butter, natural colour, flavour "sweet butter", preservation agent sorbic acid.

GENERAL PURPOSE

TU U 10.4-00373847-243:2012 "Spreads"

It is used to replace dairy butter; it has high energy density and nutrition value, has a tender uniform texture, and tinctures fine flavour and creamy taste to end product. It is used in confectionary products in industrial scale, for direct consumption at home, in public catering network.

ORGANOLEPTIC INDICATORS

Taste and odour	Corresponds to off-flavour and odour of butterfat.
Texture at 18±1 °C	Uniform, tender dense or soft.
Colour	From light yellow to yellow. Uniform across the whole mass.

PHYSICAL AND CHEMICAL PARAMETERS

Fat content, % min	71,5–82,5
Butterfat, %	0,15–37,5
Moisture and volatiles content, % max	17,5–28,5
Acid-degree value, °Kottstorfer, max	2,5
Melting point of fat extracted from the spread, °C	29–34
Solid triglycerides content, % at 20 °C	15–25
Trans-isomer content, % max	8
Salt content, %	0–0,5

EXPIRY DATE AND STORAGE CONDITIONS

Store in cool dry room away from sunlight. Expiry date depends on temperatures:

- From plus 4 °C to 0 °C incl. – 120 days
- Over 0 °C to minus 5 °C incl. – 180 days
- Over minus 5 °C to minus 10 °C incl. – 270 days
- Over minus 11 °C to minus 18 °C incl. – 360 days

PACKAGE

Monolith 5 kg, 10 kg, 20 kg.



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