

# Technical Data Sheet

Product Code - 105468 Buckeye® Flex Premium Bakers Margarine

2023-03-10; Version: 9

#### **DESCRIPTION:**

- Recommended for use in cakes, cookies, breads, Danish roll-in, and pie crusts
- Enhanced butter flavor system that carries through the baking process to give products a unique buttery flavor
- As required by 21 CFR 166.110(a)(3) this product contains vitamin A in such quantity that the finished margarine contains not less than 15,000 international units per pound.
- Flex is a technology that when utilized to manufacture palm based shortenings or margarines results in products which have:
  - o a creamy buttery type consistency
  - o a wider working functional range
  - o more consistency cube to cube and lot to lot

#### **KOSHER:**

Dairy

### HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Margarine, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Store all containers in the upright position. Suggested storage 65-75°F.

#### **PACKAGING:**

The dimensions below are approximate and may vary depending on manufacturing location.

Packaging Sizes	Case Size inches (LWH)	Cubic Feet	<u>Ti x Hi</u>
50 lb box	13.125 x 11.375 x 11.875	1.03	12 x 3

#### ANALYTICAL DATA:

Fat, %	80 min	Standard Plate Count	1,000 max
Trans Fatty Acids, %	1.8 max	Coliform	10 max
Moisture, %	17.5 max	Yeast & Mold	10 max
Salt, %	1.8 - 2.2		

#### BIOENGINEERING STATUS: Contains a bioengineered food ingredient.\* - soy lecithin

\*This statement is compliant with the National Bioengineered Food Disclosure Standard and is only required on labels sold at retail.

**COUNTRY OF ORIGIN: USA** 

**USMCA ORIGIN:** Non-Qualifying **TARIFF CODE:** 1517.10



## Technical Data Sheet

Product Code - 105468 Buckeye® Flex Premium Bakers Margarine

2023-03-10; Version: 9

### US INGREDIENT LINE AND NUTRITION:

**Ingredients:** Vegetable oil blend (Soybean and Palm oils), Water. Contains 2% or less of Salt, Mono- and diglycerides, Nonfat dry milk, Soy lecithin, Sodium benzoate as a preservative, Artificial flavor, Vitamin A palmitate, Beta carotene (color).

NUTRIENT	PER 100g	UNIT
Calories	713	kcal
Total Fat	80.4	g
Saturated Fat	27.6	g
Trans Fat	1.0	g
Polyunsaturated Fat	27.4	g
Monounsaturated Fat	20.8	g
Cholesterol	0.2	mg
Sodium	792.4	mg
Total Carbohydrate	0.4	g
Dietary Fiber	0	g
Total Sugars	0.4	g
Added Sugars	0	g
Protein	0.2	g
Vitamin D	0	mcg
Calcium	9	mg
Iron	0	mg
Potassium	12	mg
Vitamin A	1037.8	mcg RAE
Vitamin A	3459.2	IU
Vitamin C	0	mg
Ash	2.2	g
Water	16.8	g

About 1620 servings per of Serving size 1 Tbs	
Amount per serving  Calories	100
	% Daily Value
Total Fat 11g	14%
Saturated Fat 4g	20%
Polyunsaturated Fat 4g	
Monounsaturated Fat 3g	
Sodium 110mg	5%
Total Carbohydrate 0g	0%
Protein 0g	
Vitamin A	15%
Not a significant source of trans fat, chole fiber, total sugars, added sugars, vitamin iron, and potassium.	

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acids calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

### ALLERGENS AND SENSITIVTIES:

		12 1									
Milk	Egg	Fish	Crustaceans	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans	Mustard	Sesame	Sulfites
									Seeds	Seeds	≥10ppm
Yes	No	No	No	No	No	No	No	Yes	No	No	No

As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA), the 'Food Allergy Safety, Treatment, Education, and Research (FASTER) Act and in the Canadian Food and Drug Regulations (B.01.010.1).

Gluten-Free	Vec
(+liifen-Free	Yes

As defined in title 21 of the Code of Federal Regulations part 101.91 and in the Canadian Food and Drug Regulations (B.24.018).