



Technical Data Sheet
Product Code - 105468
Buckeye Flex Baker's Margarine

Benefits and Applications:

- 0g Trans Fat per tablespoon (14g)
- 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
- Flex is a technology that when utilized to manufacture palm based shortenings or margarines results in products which have:
 - a creamy buttery type consistency
 - a wider working functional range
 - more consistency cube to cube and lot to lot

Kosher:

OU 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. Suggested storage 65-75°F.

Shelf Life:

Shelf life 6 months from the date of manufacture

Packaging:

50# cube: 12 per tier; 4 tiers; 48 per pallet (corrugated outer case with a poly liner)
Pallets are stretch wrapped for extra cleanliness and stability during shipment.

Cubic Measurements: (width x length x height)

50# cube: 12.50" x 11.00" x 10.938"; 1503.975 cu. inches; 0.87 cu. feet

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).

Analytical

Fat, %	80 Min
Trans Fatty Acids, %	1.8 Max
Moisture, %	17.5 Max
Salt, %	1.8 - 2.2

Micro. Analysis

SPC	1000 Max
Coliform	10 Max
Yeast & Mold	10 Max



Nutritional Data Sheet

Product Name: Buckeye Flex Baker's Margarine
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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 percentage is expressed as triglyceride equivalents and the fatty acid percentages are expressed as free fatty acids. The total on the individual fatty acids may not equal total fat percentage due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Information below provided on a 100 gram basis

Calories	711	
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	mg
Sodium	789	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	724	mcg RAE
Vitamin C	0	mg
Ash	2.1	g
Water	17.5	g

Nutrition Facts	
† servings per container	
Serving size 1 tbsp (14g)	
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	10%
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

† Servings Per Container:
 About 1620 Per 50 lb

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	Yes	No	No	No	No	No	No	Yes

*As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA).

Gluten-Free**	Yes
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** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.

Version Date: 08/03/2017; Version: 2

This product does not require a Material Safety Data sheet to be in compliance with OSHA regulations. It is a food-grade product which is intended for edible uses. It is not a health, safety or toxic hazard. In addition, it is subject to the Federal Food, Drug and Cosmetic Act. PLEASE NOTE: This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested you evaluate the product on at least a laboratory basis prior to its commercial usage. This specification may be superseded by a later issue. Please consult you sales representative to confirm you have the correct specification.

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