

QUALITY IS OUR NATURE.

NEW



## Better with „Finella“

Margarine without artificial additives

„Clean Label“ stands for „clean list of ingredients“ and „clean declaration“ in finished products. Saumweber Finella margarines contain the smallest possible number of ingredients in the meaning of the German food law. The only additive is the natural emulsifier „sunflower lecithin“, which is GMO-free and is obtained from sunflowers and is required for stabilisation of the margarine.

- ✓ clean declaration
- ✓ without trans fatty acids
- ✓ lactose-free
- ✓ GMO-free ingredients





## Manufacture

Finella margarine products are manufactured from unhydrogenated vegetable oils and fats. The only additive in the meaning of the German food law is the GMO-free, natural emulsifier "sunflower lecithin" obtained from sunflowers, that is required for stabilisation of the margarine emulsion. The used aroma is exclusively obtained from milk fat contained in butter. The trans fatty acid (TFA) content of the fat share is < 2 %.

## Use

**Finella Back** is a versatile product and meets highest requirements in modern bakery and confectionery. Ideal for short-crust pastries, yeast doughs, batter and choux dough. The special characteristics of Finella Back are high emulsifiability and plasticity.

**Finella Zieh** is suitable for all puff and flaky pastry doughs, Danish puff pastry and croissant doughs. Good lamination properties during processing and excellent foliation of pastries ensure high-end quality.

**Finella Creme** is highly suitable for use in cream cakes, creme slices, creme desserts, creme fillings, vanilla cremes and Madeira cakes. This product is characterised by subtle glaze, unique flavour and high whipping volume.

## Benefits

The used emulsifier does not require declaration in the user's end product. Finella margarine is the true clean label alternative to conventional margarine. Naturally, the margarine is free from lactose and trans fatty acids.

Ingredients	Back	Zieh	Creme	Sandwichcreme
	Vegetable fats, water, vegetable oil, cider vinegar, emulsifier, sunflower lecithin, rock salt (except for Creme), natural butter aroma			vegetable oil, butter, water, vegetable fats, emulsifier: sunflower lecithin, cider vinegar, rock salt, natural butter aroma
Fat content	80%	80%	80%	75 %
Melting range	34°-36° C	40°-44° C	30°-32° C	28°-30° C
Odour / taste	of butter	of butter	of butter	of butter
Consistence	medium solid	solid	soft	soft
Appearance and colour	light yellow	light yellow	light yellow	light yellow
Minimum shelf life	5 months	5 months	5 months	3 months
Packaging units	4 x 2,5 kg	5 x 2 kg	4 x 2,5 kg	4 c 2,5 kg
EAN number	40 03640 00137 2	40 03640 00139 6	40 03640 00141 9	40 03640 00144 0
Product number	4132	4133	4134	6611
Pallet	60 cartons each containing 10 kg = 600 kg	80 cartons each containing 10 kg = 800 kg	60 cartons each containing 10 kg = 600 kg	56 Karton à 10 kg = 560 kg
Storage	3°-10°C, trocken und lichtgeschützt lagern			