

Date last changed: 02/07/2018

Product information

Gamma GP

Date last changed: 24/02/2017

Article number

4468075

#### GENERAL INFORMATION

Description

A general purpose bread improver for Breads and morning goods

Date last changed: 24/02/2017

Ingredients

-----  
Ingredients [allergen]                      Source material

-----  
WHEAT flour,  
vegetable oil,                      rapeseed  
flour treatment agent E300,      maize  
enzyme [WHEAT].

-----  
Ingredients [allergen]                      Geographical origin

-----  
WHEAT flour,                      United Kingdom, France, Germany,  
Denmark, Sweden  
vegetable oil,                      Austria, Czech Republic, Hungary,  
Slovakia, Poland, Belgium, United  
Kingdom, France, Germany, Denmark,  
The Ukraine, Russia  
flour treatment agent E300,      worldwide  
enzyme [WHEAT].                      worldwide

Date last changed: 02/07/2018

Registered in England no. 498313

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Additional allergen information about cross contamination concerning allergens specified in annex II of Regulation 1169/2011/EU.

This product has been produced on a production line, also processing:

Gluten: Rye, Barley, Oats, Spelt; Egg; Soya; Milk; Sesame; Lupin

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How to use

Recommended dosage levels based on flour weight:

White tin bread 0.5% - 0.75%

White Bloomers 1%

White soft roll 1.5% add Zedomals liquid for extended softness

White crusty rolls 2%

Wholemeal breads 2%

For more recipe ideas please look at our website at

[www.zeelandia.co.uk](http://www.zeelandia.co.uk) or scan the QR code opposite.

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PRODUCT CHARACTERISTICS

Physical/chemical standards

Appearance : powder

Colour : cream

Odour/taste: sour

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Analysis/nutritional value (typical)

Energy value 1444 kJ/100g  
345 kcal/100g

Nutritional value

Fat 3,5 g/100g  
of which saturated 0,4 g/100g  
of which mono unsaturated 1,9 g/100g  
of which poly unsaturated 1,3 g/100g  
of which transfatty acids 0,0 g/100g, (=1,0 g/100g fat)  
of which vegetable 3,5 g/100g  
of which animal 0,0 g/100g  
Carbohydrate 63,8 g/100g  
of which sugars 1,2 g/100g  
of which starch 62,6 g/100g  
of which polyols 0,0 g/100g  
Dietary fibre 1,8 g/100g  
Protein 10,7 g/100g  
of which vegetable 10,7 g/100g  
of which animal 0,0 g/100g  
Minerals 5,1 g/100g  
of which sodium 9,4 mg/100g  
Salt (sodium x 2,5) 0,0 g/100g  
Moisture 14,1 g/100g  
Alcohol 0,0 g/100g

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Dry solids

86%

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Micro-biological standards

	target limit(cfu/g)	limit(cfu/g)
total viable count	< 100000	1000000
Enterobacteriaceae	< 10000	100000
yeasts	< 100	1000
moulds	< 1000	10000
Bacillus cereus	< 10	100
Staphylococcus aureus	< 10	100
Salmonella		absent in 25 g
Listeria monocytogenes		absent in 25 g

Date last changed: 24/02/2017

SHELF LIFE, STORAGE AND PACKING

Shelf life

12 months from date of manufacture

Date last changed: 24/02/2017

Storage conditions

cool (below 25°C) and dry

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Packing

bag 12,5 kilogram

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ALLERGY LIST

Article name : Gamma GP  
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		recipe	cross contam.
1.	Gluten	present	
1.1	Wheat	present	
1.2	Rye	absent	present
1.3	Barley	absent	present
1.4	Oats	absent	present
1.5	Spelt	absent	present
1.6	Kamut brand wheat	absent	absent
2.	Crustaceans	absent	absent
3.	Egg	absent	present
4.	Fish	absent	absent
5.	Peanuts	absent	absent
6.	Soya	absent	present
7.	Milk	absent	present
8.	Nuts	absent	absent
8.1	Almonds	absent	absent
8.2	Hazelnuts	absent	absent
8.3	Walnuts	absent	absent
8.4	Cashewnuts	absent	absent
8.5	Pecan	absent	absent
8.6	Brazil nuts	absent	absent
8.7	Pistachio nuts	absent	absent
8.8	Macadamia nuts	absent	absent
9.	Celery	absent	absent
10.	Mustard	absent	absent
11.	Sesame	absent	present
12.	Sulphite (E220 - E228)	absent	absent
13.	Lupin	absent	present
14.	Molluscs	absent	absent
20.	Lactose	absent	*
21.	Cocoa	absent	*
22.	Glutamate	absent	*
23.	Chicken	absent	*



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ALLERGY LIST

Article name : Gamma GP  
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		recipe	cross contam.
24.	Coriander	absent	*
25.	Maize	absent	*
26.	Pulses	absent	*
27.	Beef	absent	*
28.	Pork	absent	*
29.	Carrot	absent	*

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\* Allergen information about cross contamination is given for the allergens specified in annex II of regulation 1169/2011/EU.

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Product information - genetical modification

Product information for the implementation of the requirements of the gm food and feed (1829/2003/EC) and gm traceability and labelling (1830/2003/EC) regulations.

Product no.: 4468075

Product name: Gamma GP

Source	Ingredient	Sub ingredient(*)	GM- origin yes/no	If no, 1,2,3,4 (**)
soya	no soya ingredients present in Gamma GP			
maize	flour treatment agent E300 enzyme	substrate carrier	no no	1 2
rape	vegetable oil		no	2
cotton	no cotton derivatives present in Gamma GP			



Product information - genetical modification

Product no.: 4468075

Product name: Gamma GP

Source	Ingredient	If 3, botanical source:	If 4, country of origin:
soya	no soya ingredients present in Gamma GP		
maize	flour treatment agent E300 enzyme		
rape	vegetable oil		
cotton	no cotton derivatives present in Gamma GP		

(\*) Usually sub ingredients do not appear in the ingredient declaration. Most of these are carriers and processing aids of the ingredients in the second column.

(\*\*)

1. Traceability or identity preservation (IP) system. The supplier has sent a description of the system or a copy of the certificate.
2. Written statement of the supplier(s) that the mentioned ingredient are not from genetically modified material.
3. Botanical source: from some plants no genetically modified species are known. The specie/type of the plant is indicated.
4. Geographical source: in some countries the growing of genetically modified plants is not allowed by law. In this case the country in which the plants are grown is stated.

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Information checked and approved by;

Lewis Davage  
Head of R&D and Quality  
Zeelandia Ltd.

Date: 28<sup>th</sup> February 2019

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