

Date last changed: 06/12/2018

Product information

Cake Donut NA

Date last changed: 05/03/2003

Article number

3315901

GENERAL INFORMATION

Description

A mix for the preparation of Cake Donuts

Date last changed: 05/03/2003

Ingredients

Ingredients [allergen] Source material

WHEAT flour,	
sugar,	
skimmed MILK powder,	
vegetable oil,	rapeseed
raising agent E450, E500,	
SOYA flour,	
EGG white powder,	
starch,	potato
EGG yolk powder,	
salt,	
emulsifier E322 [WHEAT],	rapeseed
colour E160b.	natural

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Ingredients [allergen]	Geographical origin
WHEAT flour,	United Kingdom, France, Germany, Denmark, Sweden
sugar,	EU
skimmed MILK powder,	Belgium
vegetable oil,	Austria, Czech Republic, Hungary, Slovakia, Poland, Belgium, United Kingdom, France, Germany, Denmark, The Ukraine, Russia
raising agent E450, E500,	worldwide
SOYA flour,	Europe (excl. EU members), EU
EGG white powder,	EU
starch,	EU
EGG yolk powder,	EU
salt,	worldwide
emulsifier E322 [WHEAT],	Europe (excl. EU members), EU, Australia
colour E160b.	South America

Date last changed: 06/12/2018

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; Sesame; Lupin

Date last changed: 05/10/2015

How to use

Recipe: 1000 g Cake Donut NA, 500 g water.

How to use: (ideal batter temperature 25°C-78°F.)

Mix ingredients together, 2 min. on 1st speed and 2 min. on 2nd speed. Rest for 10 min. For small donuts fry 1.5 - 2 min. at 190°C and for large Donuts fry 3-4 min. at 190°C.

Date last changed: 05/03/2003



PRODUCT CHARACTERISTICS

Physical/chemical standards

Appearance : fatty powder

Colour : light yellow

Odour/taste: neutral, slightly vanilla, butter

Date last changed: 17/03/2004

Analysis/nutritional value (typical)

Energy value 1594 kJ/100g
381 kcal/100g

Nutritional value

Fat 6,8 g/100g
of which saturated 0,9 g/100g
of which mono unsaturated 3,7 g/100g
of which poly unsaturated 2,2 g/100g
of which transfatty acids 0,1 g/100g, (=1,0 g/100g fat)
of which vegetable 5,9 g/100g
of which animal 0,9 g/100g
Carbohydrate 66,6 g/100g
of which sugars 26,7 g/100g
of which starch 39,8 g/100g
of which polyols 0,0 g/100g
Dietary fibre 1,5 g/100g
Protein 11,0 g/100g
of which vegetable 7,2 g/100g
of which animal 3,8 g/100g
Minerals 4,7 g/100g
of which sodium 1026,2 mg/100g
Salt (sodium x 2,5) 2,6 g/100g
Moisture 9,4 g/100g
Alcohol 0,0 g/100g

Date last changed: 01/09/2017

Dry solids

91%

Date last changed: 05/05/2003

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: 18/01/2010



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SHELF LIFE, STORAGE AND PACKING

Shelf life

6 months from date of manufacture

Date last changed: 05/03/2003

Storage conditions

cool (below 25°C) and dry

Date last changed: 05/03/2003

Packing

bag 10,0 kilogram

Date last changed: 07/01/2004

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ALLERGY LIST

Article name : Cake Donut NA
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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	present	
4.	Fish	absent	absent
5.	Peanuts	absent	absent
6.	Soya	present	
7.	Milk	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	present	
21.	Cocoa	absent	*
22.	Glutamate	absent	*
23.	Chicken	absent	*



ALLERGY LIST

Article name : Cake Donut NA
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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	*

Date last changed: 06/02/2017

* 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.: 3315901

Product name: Cake Donut NA

Source	Ingredient	Sub ingredient(*)	GM- origin yes/no	If no, 1,2,3,4 (**)
soya	soya flour		no	1
maize	no maize ingredients present in Cake Donut NA			
rape	emulsifier E322		no	2
	vegetable oil		no	2
cotton	no cotton derivatives present in Cake Donut NA			



Product information - genetical modification

Product no.: 3315901

Product name: Cake Donut NA

Source	Ingredient	If 3, botanical source:	If 4, country of origin:
soya	soya flour		
maize	no maize ingredients present in Cake Donut NA		
rape	emulsifier E322 vegetable oil		
cotton	no cotton derivatives present in Cake Donut NA		

(*) 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.

Date last changed: 22/02/2016



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Information checked and approved by;

A handwritten signature in black ink, appearing to read 'Lewis Davage', written in a cursive style.

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

Date: 27th February 2019

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