

Product info	anged: 23/02/2023 rmation Cake Donut NA anged: 04/10/2022					
	-					
Article numb	er-Product number 3315901-03159					
GENERAL INFC	RMATION					
Description						
Date last ch	A mix for the prep anged: 04/10/2022	paration (of Cake Donuts			
Combined nom	enclature code					
Date last ch	1901 2000 00 anged: 04/10/2022					
Ingredients			0			
	Ingredients [alle:	rgen]	Source material 1)			
	<pre>WHEAT flour, sugar, skimmed MILK powder, vegetable oil, raising agent E450, E500, SOYA flour, EGG white powder, starch, potato EGG yolk powder, salt, emulsifier E322 [WHEAT], rapeseed colour E160c, E160a. natural, nature-identical</pre>					
	Ingredients [alle:	rgen]	Geographical origin	Place of production		
	WHEAT flour,		The Netherlands, France, Germany, Denmark, Sweden, United Kingdom	The Netherlands		
	sugar,		The Netherlands	The Netherlands		
Registered in England no. 498313		Unit 10, Easte	oninklijke Zeelandia Groep b.v. er Park, Axial Way, Colchester Y, United Kingdom 1277-651 966			



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	skimmed MILK powder,	Belgium	Belgium	
	vegetable oil,	Finland, Austria, Greece,		
		Czech Republic, Hungary,	United Kingdom	
		Slovakia, Slovenia,		
		Poland, Lithuania, The		
		Netherlands, Belgium, France, Germany, Ireland,		
		Estonia, Latvia, Denmark,		
		Sweden, The Ukraine,		
		Bulgaria, Canada, Serbia,		
		Russia, Uruguay, Romania,		
		Moldavia, Luxembourg,		
		Kazakhstan, Croatia,		
		Australia, United Kingdom		
	raising agent E450, E500,	worldwide	Germany, Thailand	
			United Kingdom	
	SOYA flour,	Austria, The Netherlands,	The Netherlands	
		France		
	EGG white powder,	EU	Denmark	
	starch,	The Netherlands, Germany		
	EGG yolk powder,	Poland, The Netherlands,	Denmark	
		Belgium, Denmark, United States		
	salt,	The Netherlands	The Netherlands	
	emulsifier E322 [WHEAT],	EU, Israel, Russia	Spain	
	colour E160c, E160a.	China, India, Taiwan	China, India,	
Date last ch	anged: 22/02/2023		Taiwan	

We have carefully reviewed all raw materials used in this product for their potential genetically modified origin. The product does not contain any ingredients which require additional labelling as defined in Regulation 1829/2003/EU and 1830/2003/EU.

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: 04/10/2022



Page 3/5 PRODUCT CHARACTERISTICS Physical/chemical standards Appearance : powder : cream Colour Odour/taste: neutral, sweet Date last changed: 04/10/2022 Analysis/nutritional value (typical) 1596 kJ/100g Energy value 382 kcal/100g Nutritional value Fat 7,1 g/100g of which saturated 1,0 g/100g 3,7 g/100g of which mono unsaturated 2,4 g/100g of which poly unsaturated of which transfatty acids 0,1 g/100g, (=1,3 g/100g fat) of which vegetable 6,1 g/100g 0,9 g/100g of which animal Carbohydrate 66,6 g/100g of which sugars 26,7 g/100g 39,9 g/100g of which starch of which polyols 0,0 g/100g 1,5 g/100g Dietary fibre Protein 11,1 g/100g 7,3 g/100g of which vegetable 3,9 g/100g of which animal Minerals 4,7 g/100g 1047,3 mg/100g of which sodium Salt (sodium x 2,5) 2,6 g/100g Moisture 9,1 g/100g 0,0 g/100g Alcohol Date last changed: 20/10/2022 Dry solids 91% Date last changed: 04/10/2022 Micro-biological standards target limit(cfu/g) limit(cfu/g) total viable count < 100000 1000000 < 100 1000 yeasts moulds < 1000 10000 < 100 Bacillus cereus 1000 Staphylococcus aureus < 10 100 Salmonella absent in 25 g Escherichia coli < 10 100 Date last changed: 04/10/2022



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Shelf life 6 months from date of manufacture Date last changed: 04/10/2022

Storage conditions

cool (below 25°C) and dry Date last changed: 04/10/2022

Packing

bag 10,0 kilogram Date last changed: 04/10/2022

ALLERGY INFORMATION

Article name	: Cake Donut NA
Article number	: 3315901
Date	: 23/02/2023

1		recipe	cross	contamin.
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



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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; Sesame; Lupin Date last changed: 23/02/2023

The information in this specification is given in the belief that it is accurate and reliable. However, no warranty is made either expressed or implied. This information supersedes all previous copies and is for information only.

Checked and approved by;

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

Date: 23/02/2023