

Date last changed: 28/02/2020

Product information

Roma Cold Patisserie

Date last changed: 26/11/2007

Article number

4201742

GENERAL INFORMATION

Description

Vanilla flavoured confectioners cold custard mix with natural colour

Date last changed: 26/11/2007

Ingredients

Ingredients [allergen]

Source material

sugar,
modified starch E1414,
whey powder [MILK],
full cream MILK powder,
vegetable oil,
gelling agent E516, E339,
E450,
glucose syrup,
thickener E401,
preservative E202,
MILK protein,
flavouring,
colour E160bii.

potato
coconut
wheat, maize
vanilla flavouring, natural
flavouring with butter taste
natural



Ingredients [allergen]	Geographical origin	Place of production
sugar, modified starch E1414, whey powder [MILK],	The Netherlands The Netherlands, Germany EU, Norway, Iceland, Liechtenstein	The Netherlands The Netherlands Germany, Denmark
full cream MILK powder, vegetable oil, gelling agent E516, E339, E450,	Belgium Philippines, Indonesia worldwide	Belgium worldwide Europe (excl. EU members) EU, United Kingdom, United States
glucose syrup, thickener E401,	The Netherlands, Belgium, France worldwide	worldwide Asia, Europe (excl. EU members), EU
preservative E202, MILK protein,	worldwide The Netherlands, Belgium, France, Germany, Ireland, United States, Australia, New Zealand	Germany worldwide
flavouring, colour E160b.	not relevant, Switzerland South America	Norway, Switzerland Denmark

Date last changed: 28/02/2020

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: Wheat; Egg; Soya

Date last changed: 02/11/2017

How to use

1000 g ROMA COLD PATISSERIE, 2500-3000 g water (cold), depending on the required consistency.
Add Roma Cold Patisserie to the water. After mixing together, whisk on 2nd and 3rd speed until desired consistency is reached. Storage when reconstituted: store and display below 5°C.

Date last changed: 26/11/2007



PRODUCT CHARACTERISTICS

Physical/chemical standards

Appearance : powder
Colour : cream
Odour/taste: vanilla

Date last changed: 26/11/2007

Analysis/nutritional value (typical)

Energy value	1745 kJ/100g	418 kcal/100g
Nutritional value		
Fat	7,2 g/100g	
of which saturated	6,1 g/100g	
of which mono unsaturated	1,0 g/100g	
of which poly unsaturated	0,2 g/100g	
of which transfatty acids	0,2 g/100g,	(=2,1 g/100g fat)
of which vegetable	5,3 g/100g	
of which animal	2,0 g/100g	
Carbohydrate	84,4 g/100g	
of which sugars	64,0 g/100g	
of which starch	20,4 g/100g	
of which polyols	0,0 g/100g	
Dietary fibre	0,3 g/100g	
Protein	2,4 g/100g	
of which vegetable	0,0 g/100g	
of which animal	2,4 g/100g	
Minerals	3,0 g/100g	
of which sodium	481,8 mg/100g	
Salt (sodium x 2,5)	1,2 g/100g	
Moisture	2,3 g/100g	
Alcohol	0,0 g/100g	

Date last changed: 23/07/2019

Dry solids

98%

Date last changed: 26/11/2007

Micro-biological standards

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

Date last changed: 25/10/2019



Page 4/8

SHELF LIFE, STORAGE AND PACKING

Shelf life

9 months from date of manufacture

Date last changed: 19/03/2009

Storage conditions

cool (below 25°C) and dry

Date last changed: 26/11/2007

Packing

bag 10,0 kilogram

Date last changed: 26/11/2007

Uncontrolled Copy



ALLERGY LIST

Article name : Roma Cold Patisserie
Article number : 4201742
Date : 02/03/2020

	recipe	cross contam.
1. Gluten	absent	present
1.1 Wheat	absent	present
1.2 Rye	absent	absent
1.3 Barley	absent	absent
1.4 Oats	absent	absent
1.5 Spelt	absent	absent
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	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	absent
12. Sulphite (E220 - E228)	absent	absent
13. Lupin	absent	absent
14. Molluscs	absent	absent

Date last changed: 29/11/2019



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.: 4201742

Product name: Roma Cold Patisserie

Source	Ingredient	Sub ingredient(*)	GM- origin yes/no	If no, 1,2,3,4 (**)
soya	no soya ingredients present in Roma Cold Patisserie			
maize	sugar	processing aid	no	2
	flavouring	non flavouring parts	no	2
		non flavouring parts	no	3
	glucose syrup		no	2
rape	no rape ingredients present in Roma Cold Patisserie			
cotton	no cotton derivatives present in Roma Cold Patisserie			



Product information - genetical modification

Product no.: 4201742

Product name: Roma Cold Patisserie

Source	Ingredient	If 3, botanical source:	If 4, country of origin:
soya	no soya ingredients present in Roma Cold Patisserie		
maize	sugar flavouring glucose syrup	waxy maize	
rape	no rape ingredients present in Roma Cold Patisserie		
cotton	no cotton derivatives present in Roma Cold Patisserie		

(*) 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: 09/07/2015



Page 8/8

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;

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: 19th March 2020

Uncontrolled Copy