

Date last changed: 14/02/2020 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, flour treatment agent E300 enzyme [WHEAT].	,	rapeseed maize		
Ingredients [allergen]	Geod	graphical origin	Place of p	roduction
WHEAT flour, vegetable oil, flour treatment agent	Aus Hund Be Fran The	nce, Germany tria, Czech Republic, gary, Slovakia, Poland, lgium, United Kingdom, nce, Germany, Denmark, Ukraine, Russia ldwide	-	
E300, enzyme [WHEAT].		ldwide, Finland, nce, Denmark	Finland, Denmark	France,

Date last changed: 14/02/2020

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: Rye, Barley, Oats, Spelt; Egg; Soya; Milk; Sesame; Lupin Date last changed: 24/02/2017

Zeelandia Ltd. Member of Koninklijke Zeelandia Groep b.v. Unit 10, Easter Park, Axial Way, Colchester Essex C04 5WY, United Kingdom Telephone: 01277-651 966 Fax: 01277-630 074



Page 2/7 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 or scan the QR code opposite. Date last changed: 24/02/2017 PRODUCT CHARACTERISTICS Physical/chemical standards Appearance : powder Colour : cream Odour/taste: sour Date last changed: 24/02/2017 Analysis/nutritional value (typical) 1500 kJ/100g Energy value 359 kcal/100g Nutritional value 4,1 g/100g Fat of which saturated 0,5 g/100g of which mono unsaturated 2,0 g/100g of which poly unsaturated 1,6 g/100g of which transfatty acids 0,0 g/100g, (=1,0 g/100g fat) of which vegetable 4,1 g/100g of which animal 0,0 g/100g 68,4 g/100g Carbohydrate of which sugars 1,2 g/100g of which starch 67,2 g/100g 0,0 g/100g of which polyols Dietary fibre 2,9 g/100g 8,7 g/100g Protein of which vegetable 8,7 g/100g of which animal 0,0 g/100g 0,6 g/100g Minerals of which sodium 14,3 mg/100g Salt (sodium x 2,5) 0,0 g/100g Moisture 14,4 g/100g Alcohol 0,0 g/100g Date last changed: 05/12/2019 Dry solids 86% Date last changed: 08/02/2019



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Micro-biological standards

	target limit(cfu/g) limit(cfu/g)
total viable count	< 100000	100000
Enterobacteriaceae	< 10	100
yeasts	< 100	1000
moulds	< 1000	10000
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		

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 Date last changed: 24/02/2017

Packing

bag 12,5 kilogram Date last changed: 24/02/2017



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ALLERGY LIST

Article name	:	Gamma GP
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1		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

Date last changed: 29/11/2019



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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	1,2,3,4
soya 	no soya ingredients present in Gamma GP			
 maize 	flour treatment agent E300 	substrate 	no	
	enzyme	carrier	no	2
rape	vegetable oil		no	2
cotton 	no cotton derivatives present in Gamma GP		 	



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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 		
maize flour treatment 		
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.
- 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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Checked and approved by;

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

Date: 17^{th} February 2020