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| Article number / Article: 271212700300 | Souplesse Café Flavour RAC MB RSPO SG |
| Coating with flexible properties with flavour | |

Packing details: 3 kg

Shelf life (days): 548

Country of origin: The Netherlands

HS Code: 18062080

Storage/Transportcondition: Cool and dry (max 25°C)

Description: Souplesse is a flexible compound coating for decoration and/or glazing of all kinds of pastry products, including refrigerated and cold storage products.

Directions for use Melt at a temperature of 45-50°C. Depending on the thickness of the coating, apply at a temperature of 40-45°C.

| Ingredients*: | Origin: | Source: | % |
|--------------------------|--|--------------------------------------|----------|
| Sugar | The Netherlands | Sugar beet, Sugar cane | 40 |
| Vegetable fat | | | 20 |
| Palm | Malaysia, Guatemala | Palm | |
| Vegetable oil | | | 15 |
| Coconut | Indonesia, Papua New Guinea, Ivory Coast, Philippines | Coconut | |
| Lactose | Poland, France, Spain, Belgium, Germany, Austria, Greece, Finland, Italy, UK, Denmark, The Netherlands, Sweden, Portugal, Ireland, Luxembourg | Cow's milk | 15 |
| Whey powder | Poland, France, Spain, Belgium, Germany, Austria, Finland, Italy, UK, Denmark, The Netherlands, Slovakia, Czechia, Sweden, Portugal, Ireland, Luxembourg | Cow's milk | 8 |
| Fat-reduced cocoa powder | Ecuador, Peru, Malaysia, Indonesia, Ivory Coast, Kenia, Nigeria, Ghana, Cameroon, Dominican Republic | Cocoa bean | 1 |
| Emulsifiers | | | 1 |
| E322 | France, USA, Argentina, Brazil, Canada, India, China, Germany, Italy, Ukraine, Romania, Bulgaria | Soybean | |
| E492 | Spain | Palm | |
| Colouring food | | | <1 |
| Curcuma oil extract | Germany | Curcuma longa | |
| Natural vanilla flavour | France, Madagascar | Flavouring substances, Vanille beans | <1 |
| Natural flavor | Belgium | Natural flavouring substances | <1 |
| Colour | | | <1 |
| E160b (i) | Germany | Bixa Orellana seeds | |

* Rounded values:

>10%
>1% -<10%
1%

Completed at 5%
Completed at 1%
<1%

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Nutritional values per 100g:

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|--|--|------|------|
| Energy | | 2425 | kJ |
| | | 582 | kcal |
| Fat | | 38 | g |
| of which - saturates | | 28 | g |
| - mono-unsaturates | | 7 | g |
| - polyunsaturates | | 2 | g |
| Carbohydrate | | 60 | g |
| of which - sugar | | 59 | g |
| - polyols | | 0 | g |
| - starch | | 0 | g |
| Fibre | | 0 | g |
| Protein | | 1 | g |
| Salt | | 0.16 | g |
| Other: | | | |
| Moisture | | <1 | g |
| Cholesterol | | <1 | mg |
| Trans fatty acids | | <1 | g |
| Ash content | | <1 | g |
| Sacharose | | 39 | g |
| Trans fatty acids (based on fat content) | | <1 | g |

Microbiological data:

| | | |
|--------------------|-----------|------------------|
| Total plate count | max. | 1000 c.f.u./gram |
| Yeast | max. | 100 c.f.u./gram |
| Mould | max. | 100 c.f.u./gram |
| Enterobacteriaceae | max. | 10 c.f.u./gram |
| Salmonella | absent in | 25 gram |

Analytical data:

| | Minimum | Standard | Maximum |
|--|---------|----------|---------|
| Viscosity at 40°C (mPa.s; Brookfield HADV II+(4/100) | 1400 | | 1950 |

Sensorial details:

| | |
|---------|-------------|
| Colour | Light brown |
| Taste | Mocca |
| Shape | Solid |
| Flavour | Mocca |

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Allergens:

(+) present, (-) absent, (?) unknown, (x) may contain

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|----------------|---|-------------------------------|---|
| Gluten | - | Almonds | - |
| Wheat | - | Hazelnuts | - |
| Rye | - | Walnuts | - |
| Barley | - | Cashews | - |
| Oats | - | Pecan nuts | - |
| Spelt | - | Brazil nuts | - |
| Khorasan wheat | - | Pistachio nuts | - |
| Crustaceans | - | Macadamia/ Queensland nuts | - |
| Eggs | - | Celery | - |
| Fish | - | Mustard | - |
| Peanuts | - | Sesame seeds | - |
| Soybeans | + | Sulphur dioxide and sulphites | - |
| Milk | + | Lupin | - |
| Nuts | - | Molluscs | - |

This product is suitable for:

| | |
|------------|-----|
| Halal | yes |
| Kosher | yes |
| Vegetarian | yes |
| Vegan | no |

Production/product certified according to IFS

RSPO CU-RSPO SCC-845387
RFA MB C845387CU.RA.2022.01

Certificates can be downloaded from <https://www.steensma.com/en/quality-certificates>

Control of risk of foreign bodies:

Sieve: ≤ 3 mm

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Royal Steensma continuously strives to deliver the best product quality. Therefore, it might be necessary to make adjustments to raw materials, recipes and/or packaging. If changes are made, they will not automatically be passed on.

| | |
|----------------------|--|
| GMO Status | Royal Steensma B.V. declares that this product is not genetically modified nor does it contain genetically modified ingredients according to EC 1829/2003. |
| Ionization/Radiation | This product is not been ionized or radiated, nore are the ingredients, according to EC 1992/2. |
| Packaging | The packaging is suitable for food and complies with regulation EC 1935/2004, EC 10/2011 and EC 2023/2006. |
| Contaminants | This product does not contain contaminants and complies with regulation EC 2023/915. |
| Pesticides | This product does not contain Pesticides and complies with regulation EC 396/2005. |
| Traceability | The product is coded with an unique number, therefore the product can be traced back and forth. |

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Agreed QA:



Mr. R.Heida
QA-ESH Manager