

FOND WHITE CHOCOLATE TASTE /BOX/2 x 2,5 KG_EN 2.03049.114

1. GENERAL INFORMATION

Article number: 2.03049.114

Product denomination: Stabilizer for fresh cream

Product description: Cream stabilizing powder mixture with natural flavour

Technological information freeze- and thaw stable

2. APPLICATION / DOSAGE

Mix 200g DAWN Fond White Chocolate Taste powder with 200ml water (approx. 20°C). Gradually fold in 1000g unsweetened whipped fresh cream. Use immediately.

3. SENSORY

Taste: white chocolate

Odor: typical
Colour: light yellow
Texture: powder

4. INGREDIENT LIST

Ingredients	Description	E-Nr.	Source
Sugar			Sugar beet
Glucose			Maize, Wheat
Gelatine			Beef
Colouring fruit- and plant extract			Carrot, Curcuma
Natural flavouring (contains milk)			
Salt			

5. NUTRITIONAL VALUES

Nutritional data per 100g product

Energy KJ	1.616
Energy Kcal	380
Fat total	0,0 g
Saturated Fat	0,0 g
Carbohydrates total	85,2 g
Mono-Disaccharides	83,7 g

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Protein total	9,3 g
Salt	0,6 g
Sodium	231,1 mg
Fiber	0,0 g

6. MICROBIOLOGICAL PARAMETERS

Microbiological data	Maximum	Method
Coliform bacteria	100/g	QC1520
Moulds	1,000/g	QC1520

7. PHYSICAL / CHEMICAL PARAMETERS

Parameters	Minimum	Maximum	Method
Bulk density	460.0 g/l	560.0 g/l	QC1521
Water content		5.0 %	QC1508

8. PACKAGING / STORAGE CONDITIONS

Primary packaging: tubular bag Secondary packaging: cardbox

Shelf life: 24 months Storage conditions: 18 - 24°C

9. GMO STATEMENT

This product will not be subjected to labeling as intended under article 13 of Regulation (EC) NO 1829/2003 and 1830/2003 on genetically modified food and feed of September 22, 2003. This declaration is based on the supplier's documentation from the source of the stated ingredients, supplemented with other data where necessary.

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10. ALLERGENES (according to alba)

+ = present, - = absent, ? = may contain traces

Cow's milk protein	+	Natural flavouring (contains milk)
Lactose	?	
Hen's egg	?	
Soy protein	?	
Soy oil	-	
Gluten	?	
Wheat	?	
Rye	-	
Beef	+	Gelatine
Pork	-	
Chicken	-	
Fish	-	
Molluscs and crustaceans	-	
Maize	+	Colouring fruit- and plant extract
		Natural flavouring (contains milk)
Cocoa	-	
Legumes / Pulses	+	Natural flavouring (contains milk)
Nuts	?	
Peanuts	-	
Sesame	-	
Glutamate (E620 - E625)	-	
Sulphite (E220 - E228) > 10ppm	-	
Coriander	-	
Celery	-	
Carrot	+	Colouring fruit- and plant extract
Mustard	-	
Lupine	-	



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11. ALLERGENES (according to FIC)

+ = present, - = absent, ? = may contain traces

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	?	
Crustaceans	-	
Eggs	?	
Fish	-	
Peanuts	-	
Soy	?	
Milk and products thereof	+	Natural flavouring (contains milk)
(including lactose)		
Nuts (almonds, hazelnuts,	?	
walnuts, cashews, pecan nuts,		
Brazil nuts, pistachio nuts,		
macadamia, Queensland nuts)		
Celery	-	
Mustard	-	
Sesame	-	
Sulphur dioxide and sulphites at	-	
concentrations of more than 10		
mg/kg or 10 mg/litre		
Lupine	-	
Molluscs	-	



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12. ADDITIONAL INFORMATION

Food legislation Directives / Regulation:

Regulation (EC) 1333/2008 (food additives)

Regulation (EU) 231/2012 (specifications for food additives)

Regulation (EU) 1169/2011 on the provision of food information to consumers

Regulation (EC) 1334/2008 (flavourings)

Certification:

BRC

Contaminants:

The content of certain contaminants corresponds to the requirements of the Regulation (EC) 1881/2006 (Maximum levels for certain contaminants) and its modifications

Pesticides Residues:

The product complies with Regulations (EC) 396/2005, 178/2006 and 149/2008 (Maximum residue levels of pesticides) and its modifications

Packaging materials:

The packaging materials correspond to the requirements of the Regulation (EC) 1935/2004, Regulation (EC) 2023/2006 and Regulation (EU) 10/2011 for plastic materials and its modifications

Suitability of the product for:

Diets	Suitability
Celiacs	no info
Halal	yes
Kosher	no
Lactose intolerance	no info
Vegans	no
Vegetarians	no

Certificates	Availability
Kosher Certificate	no
Halal Certificate	yes

According to our knowledge any information mentioned above is correct and true.

Relevant parameter for release are subject to control of versions.

No update service.

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