

Date last changed: 14/02/2020 Product information Quicklift White Date last changed: 05/03/2003

Article number

3390106

GENERAL INFORMATION

Description

An emulsion paste stabilizer for sponge cake and swiss rolls Date last changed: 05/03/2003

Ingredients

Ingredients [allergen] Source material ------_____ sugar, water, rapeseed, palm emulsifier E471, E475, preservative E200. _____ _____ Ingredients [allergen] Geographical origin Place of production The Netherlands sugar, The Netherlands The Netherlands The Netherlands water, EU, The Ukraine, Brazil, Denmark emulsifier E471, E475, Indonesia, Malaysia, Colombia, Guatemala, Papua New Guinea, Australia preservative E200. worldwide China 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: Soya; Milk Date last changed: 23/01/2015 How to use 5-10% Quicklift White based on the total weight of eggs and water. Date last changed: 05/03/2003 Zeelandia Ltd. Member of Koninklijke Zeelandia Groep b.v. Registered in England no. 498313 Unit 10, Easter Park, Axial Way, Colchester Essex C04 5WY, United Kingdom Telephone: 01277-651 966 Fax: 01277-630 074



Page 2/7 PRODUCT CHARACTERISTICS Physical/chemical standards Appearance : paste Colour : cream Odour/taste: neutral, slightly soap Date last changed: 15/09/2003 Analysis/nutritional value (typical) 1493 kJ/100g Energy value 357 kcal/100g Nutritional value Fat 22,0 g/100g of which saturated 21,8 g/100g of which mono unsaturated 0,2 g/100g of which poly unsaturated 0,0 g/100g of which transfatty acids 0,2 g/100g, g/100g fat) of which vegetable 22,0 g/100g of which animal 0,0 g/100g Carbohydrate 39,8 g/100g of which sugars 39,8 g/100g of which starch 0,0 g/100g of which polyols 0,0 g/100g Dietary fibre 0,0 g/100g Protein 0,0 g/100g of which vegetable 0,0 g/100g of which animal 0,0 g/100g Minerals 0,0 g/100g of which sodium 0,0 mg/100g 0,0 g/100g Salt (sodium x 2, 5) Moisture 37,9 g/100g Alcohol 0,0 g/100g Date last changed: 02/12/2016 Dry solids 62% Date last changed: 17/02/2016 Micro-biological standards target limit(cfu/g) limit(cfu/g) total viable count < 1000 10000 < 10 100 Enterobacteriaceae yeasts < 10 100 < 10 100 moulds < 100 Bacillus cereus 1000 Staphylococcus aureus < 10 100 Salmonella absent in 25 g Listeria monocytogenes absent in 25 g Date last changed: 12/04/2016



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Shelf life

 $$9\ months$ from date of manufacture Date last changed: 01/02/2013

Storage conditions frost-free (below 25°C) Date last changed: 27/01/2004

Packing

bucket 5,0 kilogram Date last changed: 07/01/2004

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ALLERGY LIST

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1.5 Spelt absent abser	it it
1.6 Kamut brand wheat absent abser	ıt
2. Crustaceans absent absert	
3. Egg absent abser	
4. Fish absent abser	t
5. Peanuts absent abser	t
6. Soya absent prese	nt
7. Milk absent prese	nt
8. Nuts absent abser	t
8.1 Almonds absent abser	t
8.2 Hazelnuts absent abser	t
8.3 Walnuts absent abser	t
8.4 Cashewnuts absent abser	ıt
8.5 Pecan absent abser	t
8.6 Brazil nuts absent abser	t
8.7 Pistachio nuts absent abser	t
8.8 Macadamia nuts absent abser	t
9. Celery absent abser	t
10. Mustard absent abser	t
11. Sesame absent abser	t
12. Sulphite (E220 - E228) absent abser	t
13. Lupin absent abser	t
14. Molluscs absent absert	ıt

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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.: 3390106 Product name: Quicklift White

Source 	Ingredient 	Sub ingredient(*) 	GM- origin yes/no	1,2,3,4
soya 	no soya ingredients present in Quicklift White			
 maize 	no maize ingredients present in Quicklift White	C	<u>o</u>	
rape	emulsifier E471		no	2
' 	/ emulsifier E475		no	
cotton 	no cotton derivatives present in Quicklift White		 	



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Product information - genetical modification

Product no.: 3390106 Product name: Quicklift White

Source 	Ingredient 	If 3, botanical source:	If 4, country of origin:
soya 	no soya ingredients present in Quicklift White	 	
maize 	no maize ingredients present in Quicklift White	 	
rape 	emulsifier E471 emulsifier E475	C	
cotton 	no cotton derivatives present in Quicklift White		

(*) 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.

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Checked and approved by;

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

Date: 17^{th} February 2020