

Date last changed: 09/07/2015

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	Geographical origin
sugar,		EU
modified starch E1414,	potato	EU
whey powder [MILK],		Europe (excl. EU members), EU
full cream MILK powder,		EU
vegetable oil,	coconut	Australia, North America, EU, New Zealand
gelling agent E516, E339, E450,		not relevant
glucose syrup,	wheat, maize	EU
thickener E401,		not relevant
preservative E202,		not relevant
MILK protein,		Australia, North America, EU, New Zealand
flavouring,	vanilla	not relevant
	flavouring,	
	natural	
	flavouring	
	with butter	
	taste	
colour E160b.	natural	not relevant

Date last changed: 09/07/2015

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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, Rye; Egg; Soya

Date last changed: 23/01/2015

How to use

1000 g ROMA COLD PÂTISSERIE, 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	1739 kJ/100g
	416 kcal/100g
Nutritional value	
Fat	7,1 g/100g
of which saturated	5,9 g/100g
of which mono unsaturated	1,0 g/100g
of which poly unsaturated	0,2 g/100g
of which transfatty acids	0,1 g/100g, (=2,1 g/100g fat)
of which vegetable	5,0 g/100g
of which animal	2,0 g/100g
Carbohydrate	84,5 g/100g
of which sugars	64,0 g/100g
polyols	0,0 g/100g
Dietary fibre	0,3 g/100g
Protein	2,5 g/100g
of which vegetable	0,0 g/100g
of which animal	2,5 g/100g
Minerals	3,1 g/100g
of which sodium	478,0 mg/100g
Salt (sodium x 2,5)	1,2 g/100g
Moisture	2,3 g/100g
Alcohol	0,0 g/100g

Date last changed: 09/07/2015

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
Bacillus cereus	< 10		100
Staphylococcus aureus	< 10		100
Salmonella			absent in 25 g
Listeria monocytogenes			absent in 25 g

Date last changed: 18/01/2010

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 : 22/07/2015

	recipe	cross contam.
1. Gluten	absent	present
1.1 Wheat	absent	present
1.2 Rye	absent	present
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
5.1 Peanuts (containing protein)	absent	absent
5.2 Peanut oil	absent	absent
6. Soya	absent	present
6.1 Soya protein	absent	present
6.2 Soya lecithin	absent	present
7. Milk	present	
7.1 Milk protein	present	
7.2 Lactose	present	
8. Nuts	absent	absent
8.1 Nuts (containing protein)	absent	absent
8.1.1 Almonds	absent	absent
8.1.2 Hazelnuts	absent	absent
8.1.3 Walnuts	absent	absent
8.1.4 Cashewnuts	absent	absent
8.1.5 Pecan	absent	absent
8.1.6 Brazil nuts	absent	absent
8.1.7 Pistachio nuts	absent	absent
8.1.8 Macadamia nuts	absent	absent
8.2 Nut-oil	absent	absent
9. Celery	absent	absent
10. Mustard	absent	absent
11. Sesame	absent	absent



ALLERGY LIST

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		recipe	cross contam.
11.1	Sesame (containing protein)	absent	absent
11.2	Sesame-oil	absent	absent
12.	Sulphite (E220 - E228)	absent	absent
13.	Lupin	absent	absent
14.	Molluscs	absent	absent
20.	Lactose	present	
21.	Cocoa	absent	*
22.	Glutamate	absent	*
23.	Chicken	absent	*
24.	Coriander	absent	*
25.	Maize	present	
26.	Pulses	absent	*
27.	Beef	absent	*
28.	Pork	absent	*
29.	Carrot	absent	*

Date last changed: 12/05/2014

* Allergen information about cross contamination is given for the allergens specified in annex II of regulation 1169/2011/EU.



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.

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