

Article number / Article: 272207700300 Souplesse Strawberry flavoured RSPO SG
Coating with flexible properties with flavour

Packing details: 3 kg
Shelf life (days): 548

**Country of origin:** The Netherlands **HS Code:** 17049099

**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. Cool product after

glazing/decorating.

Ingredients*:	Origin:	Source:	%
Sugar	The Netherlands	Sugar beet, Sugar cane	40
Vegetable fat		3 , 3	20
Palm	Malaysia, Latin America	Palm	
Vegetable oil			15
Coconut	Indonesia, Papua New Guinea, Ivory Co Philippines	ast, Coconut	
Lactose	Poland, France, Spain, Belgium, Germa Austria, Greece, Finland, Italy, UK, Denr The Netherlands, Sweden, Portugal, Irel Luxembourg	nark,	15
Whey powder	Poland, France, Spain, Belgium, Germa Austria, Finland, Italy, UK, Denmark, The Netherlands, Slovakia, Czechia, Sweder Portugal, Ireland, Luxembourg	e	8
Emulsifiers	3 , , ,		1
E322	Brazil, India	Soybean	
E492	Spain	Palm	
Colouring food	·		<1
Beetroot concentrate, emulsifi er: E491	Germany	Beetroot	
Natural vanilla flavour	France, Madagascar	Flavouring substances, Vanille beans	<1
Natural flavor	The Netherlands	Natural flavouring substances	<1
* Rounded values:	>10% Completed	at 5%	

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>1% -<10%

1%

Completed at 1%

<1%



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Nutritional values per 100g:						
Energy				2433	kJ	
37				583	kcal	
<del>-</del> at				38	g	
of which - saturates				28	g	
<ul> <li>mono-unsaturates</li> </ul>				7	g	
<ul> <li>polyunsaturates</li> </ul>				2	g	
Carbohydrate				60	g	
of which - sugar				60	g	
- polyols				0	g	
- starch				0	g	
Fibre				0	g	
Protein				1 0.14	g	
Salt				0.14	g	
Other:				4		
Moisture				<1	g	
Cholesterol				<1	mg ~	
Frans fatty acids Ash content				<1 <1	g	
Sacharose				39	g	
Frans fatty acids (based on fat conte	ant)			39 <1	g	
· ·	5111.)			<u> </u>	g	
Microbiological data:						
Total plate count	max.		.f.u./gram			
/east	max.		.f.u./gram			
Mould	max.	100 c.f.u./gram				
Enterobacteriaceae Salmonella	max. absent in	10 c.f.u./gram 25 gram				
Daii i i Oi leila	ansent iii		Iaiii			
Analytical data:						
		Minimum	Standard	Maximum		
/iscosity at 40°C (mPa.s; Brookfield	1400		1950			

#### Sensorial details:

Colour Pink
Taste Strawberry
Shape Solid
Flavour Strawberry

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#### Allergens:

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

Gluten **Almonds** Wheat Hazelnuts Walnuts Rye Barley Cashews Oats Pecan nuts Spelt Brazil nuts Khorasan wheat Pistachio nuts Crustaceans Macadamia/ Queensland nuts Celery Eggs Fish Mustard **Peanuts** Sesame seeds Soybeans Sulphur dioxide ans 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

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

#### Control of risk of foreign bodies:

Sieve: ≤ 1 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.

Royal Steensma B.V. P.O. Box 351 8901 BD Leeuwarden The Netherlands Tel.+31 (0)88-1632000 www.steensma.com

Agreed QA:

Mr. R.Heida QA-ESH Manager

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