



Date last changed: 29/11/2017

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,  
emulsifier E471, E475,                      rapeseed, palm  
preservative E200.

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Ingredients [allergen]                      Geographical origin

-----  
sugar,    EU  
water,    The Netherlands  
emulsifier E471, E475,                      EU, The Ukraine, Brazil, Indonesia,  
Malaysia, Colombia, Guatemala, Papua  
New Guinea, Australia  
preservative E200.                              worldwide

Date last changed: 29/11/2017

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

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PRODUCT CHARACTERISTICS

Physical/chemical standards

Appearance : paste  
Colour : cream  
Odour/taste: neutral, slightly soap

Date last changed: 15/09/2003

Analysis/nutritional value (typical)

Energy value	1493 kJ/100g
	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, (=1,0 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
Salt (sodium x 2,5)	0,0 g/100g
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
Enterobacteriaceae	< 10		100
yeasts	< 10		100
moulds	< 10		100
Bacillus cereus	< 100		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, STORAGE AND PACKING

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

Article name : Quicklift White  
Article number : 3390106  
Date : 06/12/2018

	recipe	cross contam.
1. Gluten	absent	absent
1.1 Wheat	absent	absent
1.2 Rye	absent	absent
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	absent
4. Fish	absent	absent
5. Peanuts	absent	absent
6. Soya	absent	present
7. Milk	absent	present
8. Nuts	absent	absent
8.1 Almonds	absent	absent
8.2 Hazelnuts	absent	absent
8.3 Walnuts	absent	absent
8.4 Cashewnuts	absent	absent
8.5 Pecan	absent	absent
8.6 Brazil nuts	absent	absent
8.7 Pistachio nuts	absent	absent
8.8 Macadamia nuts	absent	absent
9. Celery	absent	absent
10. Mustard	absent	absent
11. Sesame	absent	absent
12. Sulphite (E220 - E228)	absent	absent
13. Lupin	absent	absent
14. Molluscs	absent	absent
20. Lactose	absent	*
21. Cocoa	absent	*
22. Glutamate	absent	*
23. Chicken	absent	*



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ALLERGY LIST

Article name : Quicklift White  
Article number : 3390106  
Date : 06/12/2018

		recipe	cross contam.
24.	Coriander	absent	*
25.	Maize	absent	*
26.	Pulses	absent	*
27.	Beef	absent	*
28.	Pork	absent	*
29.	Carrot	absent	*

Date last changed: 06/02/2017

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

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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	If no, 1,2,3,4 (**)
soya	no soya ingredients present in Quicklift White			
maize	no maize ingredients present in Quicklift White			
rape	emulsifier E471 emulsifier E475		no no	2 2
cotton	no cotton derivatives present in Quicklift White			



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		
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.

Date last changed: 01/11/2012



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Information checked and approved by;

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

Date: 23<sup>rd</sup> January 2019

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