

Date last changed: 14/02/2020

Product information

Chouxpreme

Date last changed: 05/03/2003

Article number

3332002

GENERAL INFORMATION

Description

A mix to produce choux paste for Choux Buns and Eclairs

Date last changed: 05/03/2003

Ingredients

Ingredients [allergen]	Source material
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WHEAT starch,	
vegetable oil,	rapeseed, palm
EGG powder,	
starch,	maize
glucose syrup,	wheat, maize
EGG white powder,	
raising agent E450, E500,	
MILK protein,	
salt.	

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Ingredients [allergen]	Geographical origin	Place of production
WHEAT starch,	Austria, Czech Republic, Hungary, Slovakia, Lithuania, The Netherlands, Belgium, France, Germany, Italy, Denmark, The Ukraine, Russia, Romania, Luxembourg	The Netherlands, Germany
vegetable oil,	Austria, Czech Republic, Hungary, Slovakia, Poland, Belgium, United Kingdom, France, Germany, Denmark, The Ukraine, Indonesia, Malaysia, Russia	worldwide, Belgium, United Kingdom, Germany
Egg powder,	EU	Denmark
starch,	France	The Netherlands
glucose syrup,	The Netherlands, Belgium, France	worldwide
Egg white powder,	EU	Denmark
raising agent E450, E500,	worldwide	Germany, Poland
MILK protein,	The Netherlands, Belgium, France, Germany, Ireland, United States, Australia, New Zealand	worldwide
salt.	The Netherlands	The Netherlands

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: Gluten: Rye, Barley, Oats, Spelt; Soya

Date last changed: 02/01/2018

How to use

Recipe: 1000 g Chouxpreme, 1500 g water.

How to use: put Chouxpreme and water in a mixing bowl (ideal batter temperature 30°C, 86°F) blend together using a beater for 5-7 min. on 2nd speed. The mix is ready to pipe. Baking time 20-24 min. Oven temp. 220°C-430°F. Steam is not necessary.

Safety data sheet available on request.

Date last changed: 08/11/2019

PRODUCT CHARACTERISTICS



Physical/chemical standards

Appearance : fatty powder
Colour : light yellow
Odour/taste: neutral, slightly egg powder

Date last changed: 15/09/2003

Analysis/nutritional value (typical)

Energy value	2338 kJ/100g
	559 kcal/100g
Nutritional value	
Fat	38,2 g/100g
of which saturated	11,7 g/100g
of which mono unsaturated	18,6 g/100g
of which poly unsaturated	7,8 g/100g
of which transfatty acids	0,4 g/100g, (=1,0 g/100g fat)
of which vegetable	30,5 g/100g
of which animal	7,7 g/100g
Carbohydrate	42,4 g/100g
of which sugars	4,9 g/100g
of which starch	37,4 g/100g
of which polyols	0,0 g/100g
Dietary fibre	1,5 g/100g
Protein	11,2 g/100g
of which vegetable	0,7 g/100g
of which animal	10,5 g/100g
Minerals	2,7 g/100g
of which sodium	682,7 mg/100g
Salt (sodium x 2,5)	1,7 g/100g
Moisture	4,0 g/100g
Alcohol	0,0 g/100g

Date last changed: 29/07/2019

Dry solids

96%

Date last changed: 07/01/2008

Micro-biological standards

	target	limit (cfu/g)	limit (cfu/g)
total viable count	< 1000		10000
Enterobacteriaceae	< 10		100
yeasts	< 10		100
moulds	< 10		100
Staphylococcus aureus	< 10		100
Bacillus cereus	< 10		100
Listeria monocytogenes			absent in 25 g
Salmonella			absent in 25 g
Escherichia coli	< 10		100

Date last changed: 25/10/2019

SHELF LIFE, STORAGE AND PACKING



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Shelf life 12 months from date of manufacture
Date last changed: 04/07/2019

Storage conditions
 cool (below 25°C) and dry
Date last changed: 05/03/2003

Packing carton 8,0 kilogram
Date last changed: 07/01/2004

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ALLERGY LIST



Article name : Chouxpreme
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		recipe	cross contam.
1.	Gluten	present	
1.1	Wheat	present	
1.2	Rye	absent	present
1.3	Barley	absent	present
1.4	Oats	absent	present
1.5	Spelt	absent	present
1.6	Kamut brand wheat	absent	absent
2.	Crustaceans	absent	absent
3.	Egg	present	
4.	Fish	absent	absent
5.	Peanuts	absent	absent
6.	Soya	absent	present
7.	Milk	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

Date last changed: 29/11/2019



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.: 3332002

Product name: Chouxpreme

Source	Ingredient	Sub ingredient(*)	GM- origin yes/no	If no, 1,2,3,4 (**)
soya	no soya ingredients present in Chouxpreme			
maize	glucose syrup		no	2
	starch		no	1
rape	vegetable oil		no	2
cotton	no cotton derivatives present in Chouxpreme			



Product no.: 3332002
Product name: Chouxpreme

Source	Ingredient	If 3, botanical source:	If 4, country of origin:
soya	no soya ingredients present in Chouxpreme		
maize	glucose syrup starch		
rape	vegetable oil		
cotton	no cotton derivatives present in Chouxpreme		

(*) 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: 13/12/2013



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Checked and approved by;

A handwritten signature in black ink, appearing to read 'Lewis Davage', written in a cursive style.

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

Date: 17th February 2020

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