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PRODUCT - INFORMATION

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Article name	E40
Article number	074008100960
Description/ application	Universal, 100% vegetable, release agent for products which are easy to release (high-fat content).
Physical appearance	Dry matter 42% Liquid White colour Viscosity (20°C) : ca. 950 (mPas) Smoke point : ca. 220 (°C) PO-value (max) : 5 (meq O2/kg product) * Microbial count : < 10.000 (cfu after 48 hours at 30 °C) Hang properties : very good Spec. gravity : ca. 0.960 kg/litre Iodine value oil : ca. 113 (g Iodine/ 100g product)* *: at packaging
Ingredients	water (60%) vegetable oil (rapeseed) (40%) emulsifier (E476) (1%) vegetable wax (carnauba) (<1%) The percentages mentioned above are round off. Everything above 10% is reproduced as a multiple of 5. Our products comply with the EU directives.
Packaging/ Nett weight	Bag in box 9.60 kg
Storage	Storage- and transport temperature: 10-30°C. Use product at 15-25°C,
Shelf-life	12 months
Sonneveld is in possession of the following certificates. See for more information www.sonneveld.com	    
First version	15-07-2008
Current version	20-04-2022

Bakery ingredients

Sonneveld Group B.V. - Rietgorsweg 1-3, 3356 LJ Papendrecht - The Netherlands
Tel: +31 (0)78 6442525 - info@sonneveld.com - www.sonneveld.com

ANALYSIS - NUTRITION DATA

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Article name	E40		
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Analysis	<u>TOTAL FAT CONTENT</u>	<u>41.8 %</u>	
	Saturated fatty acids		2.82
	Mono unsaturated fatty acid		26.65
	Poly unsaturated fatty acids		11.67
	- whereof linoleic acid		7.59
	Wax		0.60
	Other and related fat substances		0.00
	- whereof cholesterol		0.00
	-> Animal fat substances		0.00
	-> Vegetable fat substances		41.80
	trans fatty acids		<=1%
	=> SMB		0.00
	<u>TOTAL PROTEIN CONTENT</u>	<u>0.0 %</u>	
	-> Animal proteins		0.00
	-> Vegetable proteins		0.00
	=> Protein factor Kjeldahl		
	<u>TOTAL CARBOHYDRATES CONTENT</u>	<u>0.0 %</u>	
	Monosaccharides		0.00
	Di-saccharides		0.00
	- whereof reducing		0.00
	- whereof lactose		0.00
	Oligosaccharides		0.00
	Polysaccharides		0.00
	Other carbohydrates		0.00
	- whereof polyols		0.00
	<u>TOTAL DIETARY FIBER</u>	<u>0.0 %</u>	
	<u>TOTAL WATER CONTENT</u>	<u>58.2 %</u>	
	<u>TOTAL ACIDS AND SALTS CONTENT</u>	<u>0.0 %</u>	
	Salt-content (=Sodium x 2,5)		0.00
	Calcium content		0.00
	Ash content		0.00
	Added salt		0.00
<u>TOTAL CONTENT</u>	<u>100 %</u>		
Combustion energy per 100 grams	1546.6 kJ /		
	376.2 kCal		
Data are calculated in accordance with the Food Law. Due to the use of natural raw materials, fluctuations may occur. Above information comes from the the fixed product recipe and the specifications of the individual ingredients as agreed on by the suppliers. The product and label information may change, when the recipe of the product changes.			
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ALLERGEN INFORMATION

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Article name	E40		
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Allergens according to EU regulations	In recipe	Contamination from raw material and/or productionline	In factory
Gluten	Absent	Absent	Present
Wheat (such as spelt and khorasan wheat)	Absent	Absent	Present
Rye	Absent	Absent	Present
Barley	Absent	Absent	Present
Oat	Absent	Absent	Present
Crustaceans	Absent	Absent	Absent
Egg	Absent	Absent	Present
Fish	Absent	Absent	Absent
Peanuts	Absent	Absent	Absent
Soy	Absent	Absent	Present
Milk (including lactose)	Absent	Absent	Present
Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts)	Absent	Absent	Absent
Celery	Absent	Absent	Absent
Mustard	Absent	Absent	Absent
Sesame seed	Absent	Absent	Present
Sulfite (> 10 mg/kg)	Absent	Absent	Present
Lupine	Absent	Absent	Present
Molluscs	Absent	Absent	Absent
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GMO INFORMATION

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Concerning ingredients from soya and maize, additives and flavours

Article name	E40		
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Code	State G = GMO P = PCR-negative I = IP - = none of the above	GMO declaration + = GMO-declaration - = no GMO-declaration	
		<u>State</u>	<u>GMO</u>
Ingredients from soya	<u>Soya ingredients with protein</u>		
	Soya flour	-	-
	Soyabeans, -grits, -falkes, etc.	-	-
	<u>Soya - ingredient without protein</u>		
	Refined soya oil	-	-
Ingredients from maize	<u>Maize - ingredients with protein</u>		
	Maize grits, -flour	-	-
	Native maizestarch	-	-
	Physically modified maize starch	-	-
	<u>Maize - ingredients without protein</u>		
	Refined maize oil	-	-
	Starch hydrolysates	-	-
	Maltodextrin	-	-
	Dextrose	-	-
	Glucose syrup	-	-
Additives and flavours	<u>Additives and Flavours</u>		
	Emulsifier (Additive)	-	-
	Chemically mod. maize starch	-	-
	Other (Additive)	-	-
	Flavour	-	-
	<u>Additives used as processing aid *</u>		
	Other (Processing aid)	-	-

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continuation GMO INFORMATION

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Concerning ingredients from soja and maize, additives and flavours


<p>Identity Preserved: guarantees (by certificate) the non-GMO status of the agricultural product where the ingredient, additive or flavour is made of.</p> <p>declaration GMO: advice for additional labeling of the final product according to (EC) 1829/2003.</p> <p>* Processing aids are not covered by Commission Regulation (EC) 1829/2003 and therefore do not require additional labeling.</p>	
<p>Reference:</p> <p>Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.</p> <p>Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.</p>	
<p>The information comes from the fixed product recipe and the specifications of the individual ingredients as agreed on by the suppliers.</p> <p>No rights can be derived from this information. This information is provided by Sonneveld Group B.V. without engagement.</p> <p>The information above may change, when the recipe of the product changes.</p>	
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COUNTRY OF ORIGIN

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Ingredients (incl. country of origin)	water (Netherlands) vegetable oil (Australia, Austria, Belgium, Czech Republic, Denmark, France, Germany, Hungary, Poland, Russia, Slovakia, The Netherlands, Ukraine, United Kingdom) emulsifier (Brasil, India) vegetable wax (Brasil)
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