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Boeson Trennwax flüssig aktiv B PO MB 8	

MATERIAL CODES

Article number	
Article number	10085165
Others	
EAN code	4017040348173
CN code (EU)	1517909300

NAME OF THE FOOD

Name of the food:	Anhydrous releasing agent
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PRODUCT DESCRIPTION

Anhydrous release agent, For patisserie, bakery goods and confectionery applications., 8 kg

GENERAL INFORMATION

Country of origin:	Germany	Continent of origin:	Europe (EU)
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USER INSTRUCTION

Application	
Apply by means of a brush or cloth or spraying device on the surface of the mould.	
Application	
Optimal processing temperature:	
20 - 25 °C	

SENSORIAL INFORMATION

Taste:	Pleasant, Fatty, Not rancid	Odour:	Pleasant, Fatty, Not rancid
Visual aspect:	Liquid, Clear, Oil	Colour:	Yellowish, Brownish
Structure:	Fluid, Oily liquid		

FORMULATION

Ingredient	E-Number	%*
Vegetable oils		75
Rapeseed		50
Palm		30
Coconut fat		10
Wax ester		10
Emulsifier		4
Lecithins	E 322	4
* Rounded values. The rounding is as follows: > 10 %: Rounded at 5 % (12,4 %: 10 % and 12,5 %: 15 %) > 1 % - < 10 %: Rounded at 1 % (2,4 %: 2 % and 2,5 %: 3 %) < 1 %: < 1 %		

INGREDIENT DECLARATION

Vegetable oils: Rapeseed, Palm; Coconut fat; Wax ester; Emulsifier: Lecithins.
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NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	3.697 kJ	(899 kcal)
Fat:	99,8 g	
of which saturated fatty acids:	28,2 g	
of which mono unsaturated fatty acids:	50,1 g	
of which poly unsaturated fatty acids:	20,3 g	
Carbohydrate:	0,2 g	
Salt (Na x 2.5):	0,0264 g	

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ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	1,0 g
Fats of which non-animal derived trans fatty acids:	1,0 g
Minerals - Sodium:	10,5 mg
Water:	0,0 g

ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	No	Yes	Yes
Wheat	No	No	Yes
Rye	No	No	No
Barley	No	Yes	Yes
Oat	No	No	Yes
Spelt	No	No	No
Khorasan wheat	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	Yes
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	No	Yes
Milk and products thereof (including lactose)	No	No	Yes
Nuts and products thereof	No	No	Yes
Almonds	No	No	No
Hazelnuts	No	No	Yes
Walnuts	No	No	No
Cashew	No	No	No
Pecan nuts	No	No	No
Brazil nuts	No	No	No
Pistachio nuts	No	No	No
Macadamia/Queensland nuts	No	No	No
Celery and products thereof	No	No	Yes
Mustard and products thereof	No	No	No
Sesame and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	No
Lupine and products thereof	No	No	No
Molluscs and products thereof	No	No	No

* According Regulation (EU) No 1169/2011, sulphur dioxide and sulphites only at concentration of more than 10 mg/kg or 10 mg/liter expressed as SO2 need to be labelled.

"May contain" allergens

May contain traces of: -.

Based on the factory's risk analysis and risk management the presence by cross contaminations of some allergens in the production line is avoided. Therefore the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on 'cross contamination'.

GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

SUSTAINABILITY

Type: Palm oil Value: 100 % Supply chain model: Mass balance

Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rspo.org. RSPO ID: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-831156

Type: Palm Kernel Value: 100 % Supply chain model: Mass balance

Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rspo.org. RSPO ID: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-831156

DIET INFORMATION

Kosher:	Yes - certified	Suitable for coeliac diet:	Yes
Halal:	Yes - certified	Suitable for persons with lactose intolerance:	Yes
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	Yes
Suitable for lacto vegetarians:	Yes		
Suitable for ovo vegetarians:	Yes		
Suitable for vegans:	Yes		

"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.

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CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Fats				
Peroxide value:		< 2 meq/kg	meq/kg	Wheeler method, at production
Values				
Iodine value:		73 - 89		Gas chromatography
Others				
Fatty acid spectrum:				Gas chromatography, as reference

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				DIN EN ISO 4833-1/2:2013, ASU L 00.00-88/1:2004-07
Enterobacteriaceae:	/ g	10				DIN EN ISO 21528-1/2:2017-09, DIN EN ISO 21528-1/2:2009-12, ASU §64 LFGB L05.00-5:1990-06
Moulds:	/ g	100				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Yeasts:	/ g	100				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Salmonella:	/ 25 g	Not detectable				DIN EN ISO 6579:2017-07, EN ISO 16140:2003, ASU L00.00-98:2007-04, DIN 10135:2013-05, DIN EN ISO 6579:2003-03, ASU L.00.00-66:2002-05

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	728 Days
Storage temperature:	15 - 25 °C
Storage advice:	Store in a cool and dry place.
Transport conditions	
Transport temperature:	15 - 25 °C

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PACKAGING INFORMATION

Distribution unit					
Weight net:	8,000 kg	Weight gross:	8,772 kg	Number of pieces:	1 PC
Pallet					
Pallet type:	Pallet 1200 x 800				
DU's per layer:	25 PC	Layers:	3 PC	DU's per pallet:	75 PC
Weight net:	600 kg	Weight gross:	682,5 kg	Total pallet height:	116,4 cm
Primary packaging					
Description:	Canister	Material:	Tin		
Quantity:	1,0000 PC				
Weight:	745 g				
Length:	231 mm				
Width:	151 mm				
Height:	338 mm				
Description:	Closing Cap	Material:	HDPE		
Quantity:	1,0000 PC				
Weight:	22,6 g				
Colour:	Red				
Diameter:	57 mm				
Secondary packaging					
Description:	Label	Material:	Paper		
Quantity:	1,0000 PC				
Weight:	3,14 g				
Colour:	White				
Width:	160 mm				
Height:	200 mm				
Coding					
Name:	Yes	Expiry date:	DD/MM/YY	Lot code:	Batch number
EAN:	Yes	Supplier:	Yes	Material code:	Yes
Tertiary packaging					
Description:	Label	Material:	Paper		
Quantity:	2,0000 PC				
Weight:	2,6 g				
Colour:	White				
Width:	210 mm				
Height:	148,5 mm				
Description:	Sheet	Material:	LDPE		
Quantity:	3,0000 PC				
Weight:	82,8 g				
Colour:	Transparent				
Length:	1.200 mm				
Width:	750 mm				
Description:	Tray	Material:	Corrugated board		
Quantity:	1,0000 PC				
Weight:	659,86 g				
Surface:	1,44 m2				
Colour:	Brown				
Length (inside):	1.170 mm				
Length (outside):	1.196 mm				
Width (inside):	770 mm				
Width (outside):	778 mm				
Height (inside):	84 mm				
Height (outside):	88 mm				
Description:	Stretchwrap	Material:	LDPE		
Quantity:	0,4200 KG				
Colour:	Transparent				

FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present Yes	Mesh:	2,0 mm
Filters:	No		
Metal detection:	No		
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	
X - ray:	No		

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LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code (EU)	1517909300	
All products are conform to the European and National food legislation.		

STATEMENT

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Change:	Formulation