

Article number / Article: 275825700300 **Souplesse Kirsche RSPO SG (Nov)**

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			20
Palm	Malaysia, Guatemala	Palm	
Vegetable oil			20
Coconut	Indonesia, Papua New Guinea, Ivory Coast, Philippines	Coconut	
Lactose	France	Cow's milk	15
Whey powder	Poland, France, Spain, Belgium, Germany, Austria, Finland, Italy, UK, Denmark, The Netherlands, Slovakia, Czechia, Sweden, Portugal, Ireland, Luxembourg	Cow's milk	8
Emulsifiers			<1
E322	France, USA, Argentina, Brazil, Canada, India, China, Germany, Italy, Ukraine, Romania, Bulgaria	Soybean	
E492	Spain	Palm	
Colouring foods			<1
Beetroot concentrate	Germany	Beetroot	
Paprika oil extract	Germany	Paprika	
Natural vanilla flavour	France, Madagascar	Flavouring substances, Vanille beans	<1
Natural flavor	Belgium	Flavouring substances, Natural flavouring substances	<1
Colour			<1
E133	USA	Synthetic	

* Rounded values:

>10%

>1% -<10%

1%

Completed at 5%

Completed at 1%

<1%

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Nutritional values per 100g:

Energy	2437	kJ
	585	kcal
Fat	38	g
of which - saturates	28	g
- mono-unsaturates	7	g
- polyunsaturates	2	g
Carbohydrate	60	g
of which - sugar	60	g
- polyols	0	g
- starch	0	g
Fibre	0	g
Protein	1	g
Salt	0.16	g

Other:

Moisture	<1	g
Cholesterol	<1	mg
Trans fatty acids	<1	g
Ash content	<1	g
Sacharose	39	g
Trans fatty acids (based on fat content)	<1	g

Microbiological data:

Total plate count	max.	5000 c.f.u./gram
Yeast	max.	100 c.f.u./gram
Mould	max.	100 c.f.u./gram
Enterobacteriaceae	max.	10 c.f.u./gram
Salmonella	absent in	25 gram

Analytical data:

	Minimum	Standard	Maximum
Viscosity at 40°C (mPa.s; Brookfield HADV II+(4/100)	1400		1950

Sensorial details:

Colour	Red purple
Taste	Sweet
Shape	Solid
Flavour	Typical

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Allergens:

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

Gluten	-	Almonds	-
Wheat	-	Hazelnuts	-
Rye	-	Walnuts	-
Barley	-	Cashews	-
Oats	-	Pecan nuts	-
Spelt	-	Brazil nuts	-
Khorasan wheat	-	Pistachio nuts	-
Crustaceans	-	Macadamia/ Queensland nuts	-
Eggs	-	Celery	-
Fish	-	Mustard	-
Peanuts	-	Sesame seeds	-
Soybeans	+	Sulphur dioxide and 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, none 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.

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Agreed QA:



Mr. R. Heida
QA-ESH Manager