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		Last changed on: 19.12.2024
Combicorn B 25 kg		

MATERIAL CODES

Article number	
Article number	10016153
Others	
EAN code	4017040639103
CN code (EU)	1901200000

NAME OF THE FOOD

Name of the food:	Baking mix
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PRODUCT DESCRIPTION

Premix for multigrain bread and -rolls
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GENERAL INFORMATION

Country of origin:	Germany	Continent of origin:	Europe (EU)
Physical condition:	Powder		

USER INSTRUCTION

Dosage:	
Remarks:	3kg Combicorn B + 2L water on 10kg dough or 5kg Combicorn B + 3,3 L water on 10kg wheat flour

SENSORIAL INFORMATION

Taste:	Salted, Malt	Odour:	Malt
Visual aspect:	Powder with grains and seeds	Colour:	Brown, Beige
Structure:	Powder, Granulate		

INGREDIENT DECLARATION

Corn meal; OAT flakes; Roasted malt flour (BARLEY; WHEAT); Brown Linseed; SOY bran; Sunflower seeds; WHEAT gluten; Yellow lin seed; WHEAT flour; Dried RYE sourdough; Salt.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.643 kJ	(392 kcal)
Fat:	12,8 g	
of which saturated fatty acids:	1,6 g	
of which mono unsaturated fatty acids:	3,1 g	
of which poly unsaturated fatty acids:	7,3 g	
Carbohydrate:	42,0 g	
of which sugars:	1,7 g	
Fibre:	18,1 g	
Protein:	18,1 g	
Salt (Na x 2.5):	1,7358 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,0 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,0 g
Cholesterol:	0,0 ppm
Salt (NaCl):	1.732,0 mg
Minerals - Sodium:	694,4 mg
Water:	9,0 g

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ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	Yes	Yes	Yes
Barley	Yes	Yes	Yes
Oat	Yes	Yes	Yes
Spelt	No	Yes	Yes
Khorasan wheat	No	Yes	Yes
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	Yes	Yes
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	Yes	Yes	Yes
Milk and products thereof (including lactose)	No	Yes	Yes
Nuts and products thereof	No	No	No
Almonds	No	No	No
Hazelnuts	No	No	No
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	No
Mustard and products thereof	No	No	No
Sesame and products thereof	No	Yes	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	No
Lupine and products thereof	No	Yes	Yes
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: EGG, MILK / LACTOSE, SESAME, LUPINE.			
Based on the factory's risk analysis and risk management, the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on cross contamination. The allergens present on production line and in the factory are given as information only and do not necessarily pose a cross contamination risk.			

GMO INFORMATION

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

DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	No
Suitable for lacto vegetarians:	Yes	Suitable for persons with lactose intolerance:	No
Suitable for ovo vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	No
Suitable for vegans	Yes		
<i>"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.</i>			

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000 000				§64 LFGB L 01.00-5
E. coli:	/ 1 g	100				ISO 16649
Moulds:	/ g	20 000				§64 LFGB L 01.00-37
Yeasts:	/ g	20 000				§64 LFGB L 01.00-37
Bacillus cereus:	/ g	1 000				§64 LFGB L 00.00-25, API (50CHB)
Staphylococcus aureus:	/ g	100				AFNOR 3M 01/9-04/03, Petrifilm
Salmonella:	/ 25 g	Not detectable				§64 LFGB L 00.00-66, mini VIDAS

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	12 - 25 °C
Storage advice:	Keep packaging closed and dry during storage.
Transport conditions	
Transport temperature:	2 - 25 °C

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PACKAGING INFORMATION

Distribution unit

Weight net: 25 kg Weight gross: 25,154 kg

Pallet

Pallet type: Pallet 1200 x 800
DU's per layer: 3 PC Layers: 10 PC DU's per pallet: 30 PC
Weight net: 750 kg Weight gross: 780 kg Total pallet height: 154,4 cm

Primary packaging

Description: Bag Material: Paper, HDPE
Quantity: 1,0000 PC
Weight: 154,1 g
Colour: White
Width: 350 mm
Height: 920 mm

Coding

Name: Yes Expiry date: DDMMYY Lot code: Batch number
EAN: Yes Supplier: Yes Material code: Yes

Secondary packaging

Description: Label Material: Paper
Quantity: 1,0000 PC
Weight: 3,01 g
Colour: White
Width: 148 mm
Height: 210 mm

Tertiary packaging

Description: Pallet Material: Wood
Quantity: 1,0000 PC
Weight: 25,000 g
Length: 1.200 mm
Width: 800 mm
Height: 144 mm

Description: Sheet Material: Paper
Quantity: 1,0000 PC
Weight: 552 g
Colour: Grey
Length: 1.150 mm
Width: 800 mm

Description: Label Material: Paper
Quantity: 1,0000 PC
Weight: 2,6 g
Colour: White
Width: 210 mm
Height: 148,5 mm

FOOD SAFETY / HACCP

Physical hazards - specific control system

	Present		Remarks
Sieves:	Yes	Mesh: 12 mm	
Filters:	No		
Metal detection:	Yes		
Ferrous:		Ø control device: 2,5 mm	
Non-ferrous:		Ø control device: 3,5 mm	
Stainless steel:		Ø control device: 3,5 mm	
X - ray:	No		

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LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code (EU)	1901200000	
All products are conform to the European and National food legislation.		

STATEMENT

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Last changed on:	19.12.2024
Change:	Nutritional information, Origin (Information Sheet On Origin Of Raw Materials), Packaging Information