

PRODUCT INFORMATION

Product FOND SUISSE ELL RSPO MB

Article number: 761110

Description Mix for the preparation of bavaroise and yoghurt pastries, puddings and desserts.

Recipe: See last page

Ingredients: % Origin: Manufacture: Country of origin: Allergens*:

sugar 65 % sugar beet NL NI

glucose syrup (dried) 10 % wheat,corn DE,NL BE,FR,NL,AT

vegetable oil and fat 10 %

palm RSPO-MB, DE MY

RSPO-SG

gelatine 7 % bovine BE

emulsifiers 3 %

E471 sunflower DE E472a palm DE (RSPO-MB

milk protein 2 % DE DE,IE,NL,NZ

flavouring <1 % EU milk

Dry matter: 98 %

Heavy metals: According to EU Regulations.

Packaging: 3 layer paper bag with PE inner liner

Containing: 10 kg

Expiry: 9 months if kept cool and dry

Bakels Senior N.V. is certified according to BRC, UTZ, Organic, RSPO and Riskplaza certification schemes.

Page 1 from 3 761110 Date: 11-12-2020 Version: 6

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Dutch food regulations and are subject to change. Purchasers exporting this product, or finished items made from this product, should check the regulations of the importing country.

^{*} The legal allergens are stated only if they are not included already in the (bold) ingredient name.



PRODUCT INFORMATION

Allergens a	ccording	EG re	gulations
-------------	----------	-------	-----------

, J					
Nr.	Allergen:		Nr.	Allergen:	
1.0	gluten	-	8.1	almonds	-
1.1	wheat	-	8.2	hazelnuts	-
1.2	rye	-	8.3	walnuts	-
1.3	barley	-	8.4	cashew nuts	-
1.4	oat	-	8.5	pecan nuts	-
1.5	spelt	-	8.6	brazil nut	-
1.6	kamut	-	8.7	pistachio nut	-
2.0	shell fish	-	8.8	macadamia	-
3.0	eggs	-	9.0	celery	-
4.0	fish	-	10.0	mustard	-
5.0	peanut	-	11.0	sesam	-
6.0	soy	-	12.0	sulphur dioxide/sulphites	-
7.0	milk	+	13.0	lupin	-
8.0	nuts	-	14.0	molluscs	-

^{- =} recipe without allergen, + = recipe with allergen.

May contain traces of gluten, eggs, soya, milk and/or lupine.

Nutritional values per 100 grams (calculation):

Energy (kJ)	1968	kJ
Energy (kcal)	470	kcal
Fat	14,6	g
- Saturated fatty acids	12,2	g
 Mono-unsaturated fatty acids 	1,9	g
- Poly-unsaturated fatty acids	0,4	g
Carbohydrates, of which	77,3	g
- Sugars	70,0	g
- Starch	0,4	g
Fibers	0,0	g
Proteins	6,5	g
Salt	0,165	g

Page 2 from 3 761110 Date: 11-12-2020 Version: 6

1. 1

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Dutch food regulations and are subject to change. Purchasers exporting this product, or finished items made from this product, should check the regulations of the importing country.

PRODUCT INFORMATION

Microbiology:

Data which is proven statistically but not determined regularly.

Total plate count≤ 1000Osmophilic yeast≤ 100Osmophilic moulds≤ 10Enterobacteriaceae≤ 100

Listeria monocytogenes negative in 1 gram Salmonella negative in 25 gram

Physical characteristics
Colour: white
Smell: 4
Taste: sweet

This product is in compliance with regulations 1829/2003/EC and 1830/2003/EC and is not subject to labelling as genetically modified ingredient.

Method/Dosage

300 grams Fond Suisse, 400 grams water (20°C), 600 grams unsweetened whipped cream

Mix all ingredients and beat up during 7 minutes.

Page 3 from 3 761110 Date: 11-12-2020 Version: 6

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Dutch food regulations and are subject to change. Purchasers exporting this product, or finished items made from this product, should check the regulations of the importing country.