

Date last changed: 28/02/2020 Product information Fiesta Corn Date last changed: 28/08/2007

Article number 4195388

GENERAL INFORMATION

Description

A bread concentrate specially for corn rolls and corn bread Date last changed: 28/08/2007

Ingredients

\_\_\_\_\_ Ingredients [allergen] Source material \_\_\_\_\_ \_\_\_\_\_ WHEAT flour, extruded maize grits, sunflower kernels, maize flour, WHEAT gluten, iodized salt, vegetable oil [SESAME SEEDS], rapeseed, sesame seed dextrose, wheat spices, flour treatment agent E300, maize E920, enzyme [WHEAT].

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Page 2/8	Ingredients [allergen]	Geographical origin	Place of production
	WHEAT flour,	United Kingdom, France, Germany, Denmark, Sweden	The Netherlands
	extruded maize grits, sunflower kernels, maize flour, WHEAT gluten,	France Bulgaria France EU	The Netherlands Bulgaria Poland The Netherlands, France, Italy
	iodized salt, vegetable oil [SESAME SEEDS],	The Netherlands Austria, Czech Republic, Hungary, Slovakia, Poland, Belgium, United Kingdom, France, Germany, Denmark, The Ukraine, Mexico, Russia	The Netherlands Belgium, United Kingdom, Germany,
	dextrose, spices,	EU Asia, Europe (excl. EU members), EU, Brazil, Canada, India, Indonesia, Malaysia, Peru, Egypt, Iran, Vietnam, Syria, Malawi	The Netherlands The Netherlands, Denmark
Date last ch	flour treatment agent E300, E920, enzyme [WHEAT]. anged: 28/02/2020	worldwide, Japan worldwide, Finland, Denmark	China, Japan EU, Finland, France, Denmark
Date last ch	E300, E920,	Canada, India, Indonesia, Malaysia, Peru, Egypt, Iran, Vietnam, Syria, Malawi worldwide, Japan worldwide, Finland,	EU, Finland,

Additional allergen information about cross contamination concerning allergens specified in annex II of Regulation 1169/2011/EU. This product has been produced on a production line, also processing: Gluten: Rye, Barley, Oats, Spelt; Egg; Soya; Milk; Lupin Date last changed: 25/09/2015

How to use

50% FIESTA CORN, 50% wheat flour, 3% yeast, ca 53% water.

Prove and bake as normal. For more information contact Technical Department at Billericay. Date last changed: 28/08/2007



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Physical/che	emical standards								
	Appearance : powder								
	Colour : cream								
	Odour/taste: slightly curry								
Date last ch	Date last changed: 22/01/2008								
Analysis/nut	critional value (typical)								
	Energy value	1614	kJ/100g						
		386	kcal/100g						
	Nutritional value								
	Fat	10,4	g/100g						
	of which saturated	1,3	g/100g						
	of which mono unsaturated	3,8	g/100g						
	of which poly unsaturated	5 <b>,</b> 3	g/100g						
	of which transfatty acids	0,1	g/100g, (=1,0 g/100g fat)						
	of which vegetable	10,4	g/100g						
	of which animal	0,0	g/100g						
	Carbohydrate	55,9	g/100g						
	of which sugars	3,4	g/100g						
	of which starch	52,5	g/100g						
	of which polyols	0,0	g/100g						
	Dietary fibre	2,5	g/100g						
	Protein	16,1	g/100g						
	of which vegetable	16,1	g/100g						
	of which animal	0,0	g/100g						
	Minerals	4,0	g/100g						
	of which sodium	1460,9	mg/100g						
	Salt (sodium x 2,5)	3,7	g/100g						
	Moisture	11,0	g/100g						
	Alcohol	0,0	g/100g						
Date last ch	nanged: 07/11/2018								
Dry solids									
	89%								
Data laat ak	20, 20, 10, 10, 10, 10, 10, 10, 10, 10, 10, 1								

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	target limit(cfu/g	) limit(cfu/g)
total viable count	< 100000	100000
Enterobacteriaceae	< 10000	100000
yeasts	< 100	1000
moulds	< 1000	10000
Staphylococcus aureus	< 10	100
Bacillus cereus	< 10	100
Listeria monocytogenes		absent in 25 g
Salmonella		absent in 25 g
Escherichia coli	< 10	100
Date last changed: 25/10/2019		

SHELF LIFE, STORAGE AND PACKING

#### Shelf life

12 months from date of manufacture Date last changed: 28/08/2007

#### Storage conditions

cool (below 25°C) and dry Date last changed: 28/08/2007

#### Packing

bag 16,0 kilogram Date last changed: 28/08/2007



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Article	name	:	Fiesta Corn
Article	number	:	4195388
Date		:	02/03/2020

		recipe	cross	contam.
1.	Gluten	present		
1.1	Wheat	present		
1.2	Rye	absent		present
1.3	Barley	absent		present
1.4	Oats	absent		present
1.5	Spelt	absent		present
1.6	Kamut brand wheat	absent		absent
2.	Crustaceans	absent		absent
3.	Egg	absent		present
4.	Fish	absent		absent
5.	Peanuts	absent		absent
6.	Soya	absent		present
7.	Milk	absent		present
8.	Nuts	absent		absent
8.1	Almonds	absent		absent
8.2	Hazelnuts	absent		absent
8.3	Walnuts	absent		absent
8.4	Cashewnuts	absent		absent
8.5	Pecan	absent		absent
8.6	Brazil nuts	absent		absent
8.7	Pistachio nuts	absent		absent
8.8	Macadamia nuts	absent		absent
9.	Celery	absent		absent
10.	Mustard	absent		absent
11.	Sesame	present		
12.	Sulphite (E220 - E228)	absent		absent
13.	Lupin	absent		present
14.	Molluscs	absent		absent

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Product information for the implementation of the requirements of the gm food and feed (1829/2003/EC) and gm traceability and labelling (1830/2003/EC) regulations.

Product no.: 4195388 Product name: Fiesta Corn

Source   	Ingredient   	Sub ingredient(*)   		If no,   1,2,3,4   (**)	
soya   	no soya ingredients   present in Fiesta   Corn		5	   	   
maize   	flour treatment   agent E300 	substrate	no   	1   	
	enzyme	carrier	no	2	
	maize flour		no	1	
' 	   extruded maize grits		no	1	
rape	vegetable oil		no	2	
cotton   	no cotton   derivatives present   in Fiesta Corn		   	   	



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Product no.: 4195388 Product name: Fiesta Corn

S   	Source	   	Ingredient	   	If 3, botanical source:	   	If 4, country of origin:	   
s   	оуа		no soya ingredients present in Fiesta Corn	   		   		   
m     	naize	I	flour treatment agent E300 enzyme maize flour extruded maize grits	     	C	       	363	     
	ape		vegetable oil		~			
c   	otton		no cotton derivatives present in Fiesta Corn	   	100	   		

(\*) Usually sub ingredients do not appear in the ingredient declaration. Most of these are carriers and processing aids of the ingredients in the second column.

(\*\*)

- Traceability or identity preservation (IP) system. The supplier has sent a description of the system or a copy of the certificate.
- Written statement of the supplier(s) that the mentioned ingredient are not from genetically modified material.
- 3. Botanical source: from some plants no genetically modified species are known. The specie/type of the plant is indicated.
- Geographical source: in some countries the growing of genetically modified plants is not allowed by law. In this case the country in which the plants are grown is stated.

Date last changed: 10/04/2019



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Checked and approved by;

Lewis Davage Head of R&D and Quality Zeelandia Ltd.

Date: 28<sup>th</sup> August 2020