

Date last changed: 23/02/2023

Product information

Roma Cold Patisserie

Date last changed: 04/10/2022

Article number-Product number

4201742-23990

#### GENERAL INFORMATION

##### Description

Vanilla flavoured confectioners cold custard mix with natural colour

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Combined nomenclature code

2106 9098 42

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##### Ingredients

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Ingredients [allergen]

Source material 1)  
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sugar,

modified starch E1414,

wey powder [MILK],

whole MILK powder,

vegetable oil,

gelling agent E516, E339,

E450,

glucose syrup,

thickener E401,

preservative E202,

MILK protein,

flavouring,

colour E160a, E160c.

potato

produced with microbial

rennet

coconut

wheat, maize

vanilla flavouring, natural  
flavouring with butter taste

natural, nature-identical

1) In accordance with Regulation (EU) 1169/2011 (provision of food information to consumers) the source material of vegetable oils and fats must be stated on the label. This does not apply to source materials of other ingredients.

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Ingredients [allergen]	Geographical origin	Place of production
sugar,	The Netherlands	The Netherlands
modified starch E1414,	The Netherlands, Germany	The Netherlands
whey powder [MILK],	Denmark	Denmark
whole MILK powder,	Belgium	Belgium
vegetable oil,	Philippines, Indonesia	worldwide
gelling agent E516, E339,	worldwide, Germany,	Germany, United Kingdom,
E450,	France	Europe (excl. EU members) EU, United States, France
glucose syrup,	The Netherlands, Belgium, France	worldwide
thickener E401,	France, Chile	France
preservative E202,	worldwide	China
MILK protein,	The Netherlands, Belgium, France, Germany, Ireland, United States, Australia, New Zealand	worldwide
flavouring,	worldwide, United States	Switzerland, United States
colour E160a, E160c.	Taiwan, China, India	Taiwan, China, India

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We have carefully reviewed all raw materials used in this product for their potential genetically modified origin. The product does not contain any ingredients which require additional labelling as defined in Regulation 1829/2003/EU and 1830/2003/EU.

#### How to use

1000 g ROMA COLD PATISSERIE, 2500-3000 g water (cold), depending on the required consistency.

Add Roma Cold Patisserie to the water. After mixing together, whisk on 2nd and 3rd speed until desired consistency is reached. Storage when reconstituted: store and display below 5°C.

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#### PRODUCT CHARACTERISTICS

##### Physical/chemical standards

Appearance : powder

Colour : cream

Odour/taste: creamy, sweet, vanilla

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Analysis/nutritional value (typical)

Energy value	1741 kJ/100g
	416 kcal/100g
Nutritional value	
Fat	7,2 g/100g
of which saturated	6,1 g/100g
of which mono unsaturated	1,0 g/100g
of which poly unsaturated	0,2 g/100g
of which transfatty acids	0,2 g/100g, (=2,1 g/100g fat)
of which vegetable	5,3 g/100g
of which animal	2,0 g/100g
Carbohydrate	84,3 g/100g
of which sugars	63,9 g/100g
of which starch	20,4 g/100g
of which polyols	0,0 g/100g
Dietary fibre	0,3 g/100g
Protein	2,5 g/100g
of which vegetable	0,0 g/100g
of which animal	2,5 g/100g
Minerals	3,0 g/100g
of which sodium	479,1 mg/100g
Salt (sodium x 2,5)	1,2 g/100g
Moisture	2,3 g/100g
Alcohol	0,0 g/100g

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Dry solids

98%

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Micro-biological standards

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

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SHELF LIFE, STORAGE AND PACKING

Shelf life

9 months from date of manufacture

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Storage conditions

cool (below 25°C) and dry

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Packing bag 10,0 kilogram  
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ALLERGY INFORMATION

Article name : Roma Cold Patisserie  
Article number : 4201742  
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	recipe	cross contamin.
1. Gluten	absent	present
1.1 Wheat	absent	present
1.2 Rye	absent	absent
1.3 Barley	absent	absent
1.4 Oats	absent	absent
1.5 Spelt	absent	absent
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	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	absent	absent
12. Sulphite (E220 - E228)	absent	absent
13. Lupin	absent	absent
14. Molluscs	absent	absent

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: Wheat; Egg; Soya

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The information in this specification is given in the belief that it is accurate and reliable. However, no warranty is made either expressed or implied. This information supersedes all previous copies and is for information only.

Checked and approved by;

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

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