

PRODUCT SPECIFICATION

D_CSTM Donut Concentrate Vegan LL 16KG 2.43816.437

General Information

| | |
|-----------------------------|---|
| Legal Name: | Concentrate for donuts |
| Product description: | Powder mix concentrate for the preparation of donuts |
| Application: | 1000 g concentrate, 1000 g flour, 1000 g water, 100 g oil, 90 g fresh yeast. Mix on low speed for appr. 2 min. and fast for appr. 7 min. into a well-developed dough. Dough temperature 26°C. Roll out steps: 15/10/7. Weight after rolling : 40-45g. Proofer setting: temp. 38°C, humidity 60%. Fry at 180°C for 60 sec. on each side. These instructions are intended as a guideline. |

List of ingredients

WHEAT flour, sugar, emulsifiers (E471, E481, E472e), raising agents (disodium diphosphate, sodium bicarbonate), WHEAT gluten, salt, dextrose, thickener (guar gum), enzyme (WHEAT), flour treatment agent (ascorbic acid), malt flour (WHEAT).

Composition

| Ingredient | Description | E-No. | Source |
|-----------------------|--|-------------------|---------------------|
| WHEAT flour | | | wheat |
| sugar | | | sugar beet |
| emulsifiers | E471, E481, E472e | E471, E481, E472e | rapeseed, sunflower |
| raising agents | disodium diphosphate, sodium bicarbonate | E500(ii), E450(i) | chemical, mineral |
| WHEAT gluten | | | wheat |
| salt | | | mineral |
| dextrose | | | maize, wheat |
| thickener | guar gum | E412 | |
| enzyme (WHEAT | | | wheat |
| flour treatment agent | ascorbic acid | E300 | synthetic |
| malt flour (WHEAT | | | wheat |

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Nutritional Information

Nutritional information per 100 g of product

| Nutrient | Value | Unit |
|--------------------|-------|------|
| Energy | 1.486 | kJ |
| Energy | 351 | kcal |
| Fat | 4,2 | g |
| of which saturates | 3,1 | g |
| Carbohydrate | 65 | g |
| of which sugars | 13 | g |
| Fibre | 2,3 | g |
| Protein | 12 | g |
| Salt | 2,8 | g |

Allergens

+ = present, - = absent, ? = may contain

| | | |
|---|---|---|
| Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof | + | WHEAT flour, WHEAT gluten, enzyme (WHEAT), malt flour (WHEAT) |
| Wheat | + | WHEAT flour, WHEAT gluten, enzyme (WHEAT), malt flour (WHEAT) |
| Spelt | ? | |
| Kamut | - | |
| Rye | ? | |
| Barley | ? | |
| Oats | - | |
| Crustaceans and products thereof | - | |
| Eggs and products thereof | ? | |
| Fish and products thereof | - | |
| Peanuts and products thereof | - | |
| Soya beans and products thereof | - | |
| Milk and products thereof (including lactose) | ? | |
| Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof | - | |
| Almond | - | |
| Hazelnuts | - | |
| Walnuts | - | |

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| | | |
|--|---|--|
| Cashews | - | |
| Pecan nuts | - | |
| Brazil nuts | - | |
| Pistachio nuts | - | |
| Macadamia / Queensland nuts | - | |
| Celery and products thereof | - | |
| Mustard and products thereof | - | |
| Sesame seeds and products thereof | - | |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l in terms of the total SO2 | - | |
| Lupin and products thereof | - | |
| Molluscs and products thereof | - | |

Dietary Information

| Diets | Suitability |
|-------------------------|-------------|
| Celiacs | no |
| Halal | yes |
| Kosher | yes |
| Lactose intolerance | no |
| Vegans | yes |
| Vegetarians | yes |
| Kosher Certificate | no |
| Halal Certificate | yes |
| Gluten Free Certificate | no |
| Vegan Certificate | no |

Sensoric Parameters

Taste: typical
Odor: typical
Colour: off-white
Texture: powder

Microbiological Parameters

| Parameters | Target | Minimum | Maximum | Method |
|-------------------|--------|---------|--------------|--------|
| Total plate count | | | 1000000CFU/G | |
| Yeast | | | 10000CFU?G | |
| Moulds | | | 10000CFU/G | |

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Regulatory information

Food legislation Directives / Regulation:

Regulation (EC) 1333/2008 (food additives)

Regulation (EU) 231/2012 (specifications for food additives)

Regulation (EU) 1169/2011 on the provision of food information to consumers

Regulation (EC) 1334/2008 (flavourings)

Irradiation:

To the best of our knowledge and based on statements of our suppliers, the product does not contain ingredients that are ionized or irradiated (acc. Directives 1999/2/EC & 1999/3/EC).

Contaminants:

The content of certain contaminants corresponds to the requirements of the Regulation (EU) 2023/915 (Maximum levels for certain contaminants) and its modifications

Pesticides Residues:

The product complies with Regulations (EC) 396/2005, 178/2006 and 149/2008 (Maximum residue levels of pesticides) and its modifications

Food Contact Material:

The packaging materials correspond to the requirements of the Regulation (EC) 1935/2004, Regulation (EC) 2023/2006 and Regulation (EU) 10/2011 for plastic materials and its modifications

GMO STATEMENT

This product will not be subjected to labeling as intended under article 13 of Regulation (EC) NO 1829/2003 and 1830/2003 on genetically modified food and feed of September 22, 2003. This declaration is based on the supplier's documentation from the source of the stated ingredients, supplemented with other data where necessary.

Storage instructions and shelf life

Storage conditions: Keep cool and dry.

Shelf life 9 months

Packaging Information

Primary packaging: Paper bag with PE inliner 16KG