

Article number / Article:	275821700300	Souplesse Neutraal RSPO SG
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Packing details: 3 kg

Shelf life (days): 548

Country of origin: The Netherlands

HS Code: 17049099

Storage/Transportcondition: Cool and dry (max 25°C)

Description: Souplesse is a flexible compound coating for decoration and/or glazing of all kinds of pastry products, including refrigerated and cold storage products.

Directions for use Melt at a temperature of 45-50°C. Depending on the thickness of the coating, apply at a temperature of 40-45°C.

Ingredients*:	Origin:	Source:	%
Sugar	The Netherlands	Sugar beet, Sugar cane	40
Vegetable fat			20
Palm	Malaysia, Latin America	Palm	
Vegetable oil			15
Coconut	Indonesia, Papua New Guinea, Ivory Coast, Philippines	Coconut	
Lactose	Poland, France, Spain, Belgium, Germany, Austria, Greece, Finland, Italy, UK, Denmark, The Netherlands, Sweden, Portugal, Ireland, Luxembourg	Cow's milk	15
Whey powder	Poland, France, Spain, Belgium, Germany, Austria, Finland, Italy, UK, Denmark, The Netherlands, Slovakia, Czechia, Sweden, Portugal, Ireland, Luxembourg	Cow's milk	8
Emulsifiers			<1
E322	Brazil, India	Soybean	
E492	Spain, Indonesia	Palm	
Natural vanilla flavour	France, Madagascar	Flavouring substances, Vanille beans	<1

* Rounded values:

>10%	Completed at 5%
>1% -<10%	Completed at 1%
1%	<1%

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Nutritional values per 100g:

Energy		2425	kJ
		582	kcal
Fat		37	g
of which	- saturates	28	g
	- mono-unsaturates	7	g
	- polyunsaturates	2	g
Carbohydrate		61	g
of which	- sugar	61	g
	- polyols	0	g
	- starch	0	g
Fibre		0	g
Protein		1	g
Salt		0.16	g

Other:

Moisture		<1	g
Cholesterol		<1	mg
Trans fatty acids		<1	g
Ash content		<1	g
Sacharose		39	g
Trans fatty acids (based on fat content)		<1	g

Microbiological data:

Total plate count	max.	1000 c.f.u./gram
Yeast	max.	100 c.f.u./gram
Mould	max.	100 c.f.u./gram
Enterobacteriaceae	max.	10 c.f.u./gram
Salmonella	absent in	25 gram

Analytical data:

	Minimum	Standard	Maximum
Viscosity at 40°C (mPa.s; Brookfield HADV II+(4/100)	1400		1950

Sensorial details:

Colour	Ivory
Taste	Sweet
Shape	Solid
Flavour	Sweet

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Allergens:

(+) present, (-) absent, (?) unknown, (x) may contain

Gluten	-	Almonds	-
Wheat	-	Hazelnuts	-
Rye	-	Walnuts	-
Barley	-	Cashews	-
Oats	-	Pecan nuts	-
Spelt	-	Brazil nuts	-
Khorasan wheat	-	Pistachio nuts	-
Crustaceans	-	Macadamia/ Queensland nuts	-
Eggs	-	Celery	-
Fish	-	Mustard	-
Peanuts	-	Sesame seeds	-
Soybeans	+	Sulphur dioxide and sulphites	-
Milk	+	Lupin	-
Nuts	-	Molluscs	-

This product is suitable for:

Halal	yes
Kosher	yes
Vegetarian	yes
Vegan	no

Production/product certified according to IFS

RSPO SG CU-RSPO SCC-845387

Certificates can be downloaded from <https://www.steensma.com/en/quality-certificates>

Control of risk of foreign bodies:

Sieve: ≤ 3 mm

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Royal Steensma continuously strives to deliver the best product quality. Therefore, it might be necessary to make adjustments to raw materials, recipes and/or packaging. If changes are made, they will not automatically be passed on.

GMO Status	Royal Steensma B.V. declares that this product is not genetically modified nor does it contain genetically modified ingredients according to EC 1829/2003.
Ionization/Radiation	This product is not been ionized or radiated, nore are the ingredients, according to EC 1992/2.
Packaging	The packaging is suitable for food and complies with regulation EC 1935/2004, EC 10/2011 and EC 2023/2006.
Contaminants	This product does not contain contaminants and complies with regulation EC 2023/915.
Pesticides	This product does not contain Pesticides and complies with regulation EC 396/2005.
Traceability	The product is coded with an unique number, therefore the product can be traced back and forth.

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Agreed QA:



Mr. R.Heida
QA-ESH Manager

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