

Date last changed: 26/05/2016
Product information
Chouxpreme
Date last changed: 05/03/2003
Article number
3332002

GENERAL INFORMATION

Description

A mix to produce choux paste for Choux Buns and Eclairs
Date last changed: 05/03/2003

Ingredients

Ingredients [allergen]	Source material	Geographical origin
WHEAT starch, vegetable oil,	rapeseed, palm	EU Asia, Europe (excl. EU members), EU
EGG powder, starch,	maize	EU EU
glucose syrup, EGG white powder, raising agent E450, E500,	wheat, maize	EU EU not relevant
MILK protein, salt.		Australia, North America, EU, New Zealand EU

Date last changed: 06/06/2014

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; Soya; Sesame; Lupin

Date last changed: 05/10/2015



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How to use

Recipe: 1000 g Chouxpreme, 1500 g water.

How to use: put Chouxpreme and water in a mixing bowl (ideal batter temperature 30°C, 86°F) blend together using a beater for 5-7 min. on 2nd speed. The mix is ready to pipe. Baking time 20-24 min. Oven temp. 220°C-430°F. Steam is not necessary.

Date last changed: 05/03/2003

PRODUCT CHARACTERISTICS

Physical/chemical standards

Appearance : fatty powder

Colour : light yellow

Odour/taste: neutral, slightly egg powder

Date last changed: 15/09/2003

Analysis/nutritional value (typical)

Energy value	2336 kJ/100g
	559 kcal/100g

Nutritional value

Fat	38,1 g/100g
of which saturated	11,7 g/100g
of which mono unsaturated	18,6 g/100g
of which poly unsaturated	7,8 g/100g
of which transfatty acids	0,4 g/100g, (=1,0 g/100g fat)
of which vegetable	30,5 g/100g
of which animal	7,6 g/100g
Carbohydrate	42,4 g/100g
of which sugars	4,9 g/100g
polyols	0,0 g/100g
Dietary fibre	1,5 g/100g
Protein	11,3 g/100g
of which vegetable	0,7 g/100g
of which animal	10,6 g/100g
Minerals	2,7 g/100g
of which sodium	680,8 mg/100g
Salt (sodium x 2,5)	1,7 g/100g
Moisture	4,0 g/100g
Alcohol	0,0 g/100g

Date last changed: 26/05/2016

Dry solids

96%

Date last changed: 07/01/2008



Micro-biological standards

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

Date last changed: 18/01/2010

SHELF LIFE, STORAGE AND PACKING

Shelf life

9 months from date of manufacture

Date last changed: 05/03/2003

Storage conditions

cool (below 25°C) and dry

Date last changed: 05/03/2003

Packing

carton 8,0 kilogram

Date last changed: 07/01/2004

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ALLERGY LIST

Article name : Chouxpreme
Article number : 3332002
Date : 12/07/2016

	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	present	
4. Fish	absent	absent
5. Peanuts	absent	absent
5.1 Peanuts (containing protein)	absent	absent
5.2 Peanut oil	absent	absent
6. Soya	absent	present
6.1 Soya protein	absent	present
6.2 Soya lecithin	absent	present
7. Milk	present	
7.1 Milk protein	present	
7.2 Lactose	absent	present
8. Nuts	absent	absent
8.1 Nuts (containing protein)	absent	absent
8.1.1 Almonds	absent	absent
8.1.2 Hazelnuts	absent	absent
8.1.3 Walnuts	absent	absent
8.1.4 Cashewnuts	absent	absent
8.1.5 Pecan	absent	absent
8.1.6 Brazil nuts	absent	absent
8.1.7 Pistachio nuts	absent	absent
8.1.8 Macadamia nuts	absent	absent
8.2 Nut-oil	absent	absent
9. Celery	absent	absent
10. Mustard	absent	absent
11. Sesame	absent	present



ALLERGY LIST

Article name : Chouxpreme
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		recipe	cross contam.
11.1	Sesame (containing protein)	absent	present
11.2	Sesame-oil	absent	present
12.	Sulphite (E220 - E228)	absent	absent
13.	Lupin	absent	present
14.	Molluscs	absent	absent
20.	Lactose	absent	*
21.	Cocoa	absent	*
22.	Glutamate	absent	*
23.	Chicken	absent	*
24.	Coriander	absent	*
25.	Maize	present	
26.	Pulses	absent	*
27.	Beef	absent	*
28.	Pork	absent	*
29.	Carrot	absent	*

Date last changed: 30/11/2012

* Allergen information about cross contamination is given for the allergens specified in annex II of regulation 1169/2011/EU.



Product information - genetical modification

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.: 3332002

Product name: Chouxpreme

Source	Ingredient	Sub ingredient(*)	GM- origin yes/no	If no, 1,2,3,4 (**)
soya	no soya ingredients present in Chouxpreme			
maize	glucose syrup		no	2
	starch		no	1
rape	vegetable oil		no	2
cotton	no cotton derivatives present in Chouxpreme			

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Product information - genetical modification

Product no.: 3332002

Product name: Chouxpreme

Source	Ingredient	If 3, botanical source:	If 4, country of origin:
soya	no soya ingredients present in Chouxpreme		
maize	glucose syrup starch		
rape	vegetable oil		
cotton	no cotton derivatives present in Chouxpreme		

(*) 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.

(**)

1. Traceability or identity preservation (IP) system. The supplier has sent a description of the system or a copy of the certificate.
2. 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.
4. 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: 13/12/2013