

PRODUCT - INFORMATION

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Article name	PANCOATING
Article number	073101101840
Description/ application	Universal, 100% vegetable, release agent for products which are easy to release (high-fat content).
Physical appearance	Dry matter 100% Liquid Yellow colour Viscosity (20°C) : ca. 100 (mPas) Smoke point : ca. 235 (°C) PO-value (max) : 5 (meq O2/kg product) * Microbial count : < 10.000 (cfu after 48 hours at 30 °C) Hang properties : normal Spec. gravity : ca. 0.920 kg/litre at 20 °C Iodine value : ca. 113 (g Iodine / 100 g product)*
Ingredients	*: at packaging vegetable oil (rapeseed) (95%) emulsifier (E322 (rapeseed)) (2%) vegetable wax (carnauba) (2%) The percentages mentioned above are round off. Everything above 10% is reproduced as a multiple of 5. Our products comply with the EU directives.
Packaging/ Nett weight	Jerrycan 18.40 kg
Storage	Storage- and transport temperature: 10-30°C. Use product at 15-25°C,
Shelf-life	12 months
Sonneveld is in possession of the following certificates. See for more information www.sonneveld.com	    
First version	28-09-2018
Current version	17-11-2021

Bakery ingredients

Sonneveld Group B.V. - Rietgorsweg 1-3, 3356 LJ Papendrecht - The Netherlands
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ANALYSIS - NUTRITION DATA

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Article name	PANCOATING		
Article number	073101101840		
Analysis	<u>TOTAL FAT CONTENT</u>	<u>99.7 %</u>	
	Saturated fatty acids		7.00
	Mono unsaturated fatty acid		61.21
	Poly unsaturated fatty acids		27.78
	- whereof linoleic acid		18.20
	Wax		2.11
	Other and related fat substances		0.00
	- whereof cholesterol		0.00
	-> Animal fat substances		0.00
	-> Vegetable fat substances		99.68
	trans fatty acids		<=1%
	=> SMB		0.00
	<u>TOTAL PROTEIN CONTENT</u>	<u>0.0 %</u>	
	-> Animal proteins		0.00
	-> Vegetable proteins		0.00
	=> Protein factor Kjeldahl		
	<u>TOTAL CARBOHYDRATES CONTENT</u>	<u>0.1 %</u>	
	Monosaccharides		0.03
	Di-saccharides		0.00
	- whereof reducing		0.00
	- whereof lactose		0.00
	Oligosaccharides		0.00
	Polysaccharides		0.00
	Other carbohydrates		0.09
	- whereof polyols		0.00
	<u>TOTAL DIETARY FIBER</u>	<u>0.0 %</u>	
	<u>TOTAL WATER CONTENT</u>	<u>0.1 %</u>	
	<u>TOTAL ACIDS AND SALTS CONTENT</u>	<u>0.2 %</u>	
	Salt-content (=Sodium x 2,5)		0.00
	Calcium content		0.00
	Ash content		0.17
	Added salt		0.00
	<u>TOTAL CONTENT</u>	<u>100 %</u>	
	Combustion energy per 100 grams	3690.5 kJ /	897.7 kCal

Data are calculated in accordance with the Food Law.

Due to the use of natural raw materials, fluctuations may occur.

Above information comes from the the fixed product recipe and the specifications of the individual ingredients as agreed on by the suppliers.

The product and label information may change, when the recipe of the product changes.

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ALLERGEN INFORMATION

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Allergens according to EU regulations	In recipe	Contamination from raw material and/or productionline	In factory
Gluten	Absent	Absent	Present
Wheat (such as spelt and khorasan wheat)	Absent	Absent	Present
Rye	Absent	Absent	Present
Barley	Absent	Absent	Present
Oat	Absent	Absent	Present
Crustaceans	Absent	Absent	Absent
Egg	Absent	Absent	Present
Fish	Absent	Absent	Absent
Peanuts	Absent	Absent	Absent
Soy	Absent	Absent	Present
Milk (including lactose)	Absent	Absent	Present
Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts)	Absent	Absent	Absent
Celery	Absent	Absent	Absent
Mustard	Absent	Absent	Absent
Sesame seed	Absent	Absent	Present
Sulfite (> 10 mg/kg)	Absent	Absent	Present
Lupine	Absent	Absent	Present
Molluscs	Absent	Absent	Absent

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GMO INFORMATION

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Concerning ingredients from soja and maize, additives and flavours

Article name	PANCOATING		
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Code	State G = GMO P = PCR-negative I = IP - = none of the above	GMO declaration + = GMO-declaration - = no GMO-declaration	
		<u>State</u>	<u>GMO</u>
Ingredients from soya	<u>Soya ingredients with protein</u> Soya flour Soyabeans, -grits, -falkes, etc.	-	-
	<u>Soya - ingredient without protein</u> Refined soya oil	-	-
Ingredients from maize	<u>Maize - ingredients with protein</u> Maize grits, -flour Native maizestarch Physically modified maize starch	-	-
	<u>Maize - ingredients without protein</u> Refined maize oil Starch hydrolysates Maltodextrin Dextrose Glucose syrup	-	-
Additives and flavours	<u>Additives and Flavours</u> Emulsifier (Additive) Chemically mod. maize starch Other (Additive) Flavour	-	-
	<u>Additives used as processing aid *</u> Other (Processing aid)	-	-

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continuation GMO INFORMATION

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Concerning ingredients from soja and maize, additives and flavours

Identity Preserved: guarantees (by certificate) the non-GMO status of the agricultural product where the ingredient, additive or flavour is made of.

declaration GMO: advice for additional labeling of the final product according to (EC) 1829/2003.

* Processing aids are not covered by Commission Regulation (EC) 1829/2003 and therefore do not require additional labeling.

Reference:

Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.

Regulation (EC) No 1831/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

The information comes from the fixed product recipe and the specifications of the individual ingredients as agreed on by the suppliers.

No rights can be derived from this information. This information is provided by Sonneveld Group B.V. without engagement.

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COUNTRY OF ORIGIN

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	*: at packaging	
Ingredients (incl. country of origin)	vegetable oil (Australia, Austria, Belgium, Czech Republic, Denmark, France, Germany, Hungary, Netherlands, Poland, Russia, Slovakia, Ukraine, United Kingdom) emulsifier (France, Germany) vegetable wax (Brasil)	
Packaging/ Nett weight	Jerrycan	18.40 kg
Storage	Storage- and transport temperature: 10-30°C. Use product at 15-25°C,	
Shelf-life	12 months	
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