

TECHNICAL PRODUCT SPECIFICATION

PRODUCT : Icemix TN2
ARTICLE : 05090009

DATE : 14-3-2018
VERSION 1



PRODUCT DESCRIPTION

Icemix TN2

SHELF LIFE AFTER PRODUCTION

104 weeks

STORAGE CONDITIONS

Best: 15°C +/- 1°C (not higher than: 20°C +/- 1°C).
Prevent changing temperatures!

INGREDIENT LIST

sugar	55	%
dextrose	15	%
skimmed MILK powder	8	%
modified starch	6	%
E1414	6	%
fat (coconut)	5	%
fat (hardened, coconut)	3	%
lactose (MILK)	3	%
whey powder (MILK)	2	%
emulsifier	2	%
E472a	<1	%
E471	<1	%
glucose syrup (dried)	1	%
MILK protein	<1	%
stabilizer	<1	%
E466(i)	<1	%
E450(iii)	<1	%
E401	<1	%
E464	<1	%
thickening agent	<1	%
E401	<1	%
flavour (vanilla) (MILK)	<1	%

According advice Nebafa and NVB:

> 10% in multiples of 5

< 10% in whole numbers

< 1% as <1%

Percentages are exclusively meant for labelling purposes.

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NUTRITIONAL VALUE PER 100 GRAM

Energy (kJ)	1833	kJ
Energy (kcal)	434	kcal
Protein	3,9	g
Protein vegetable	0,0	g
Protein animal	3,9	g
Carbohydrates	81,8	g
Mono- and disaccharids	74,7	g
Polysaccharides	1,3	g
Polyols	0,0	g
Starch	5,7	g
Fat	10,0	g
Fat vegetable	10,0	g
Fat animal	0,0	g
Saturated fatty acids	9,4	g
Mono unsaturated fatty acids	0,3	g
Poly unsaturated fatty acids	0,1	g
Trans fatty acids	0,1	g
Total moisture	2,5	g
Dietary fibre	0,4	g
Sodium	376,2	mg

Indicated values are calculated on base of the recipe. Because of the use of natural ingredients, the values above can fluctuate a little.

MICROBIOLOGY

	Target value	Maximum value
Total plate count	50.000	100.000
Yeast	1.000	5.000
Mould	50	100
Enteroc's	100	500
St. aureus	100	1.000
B. cereus	500	5.000
Salmonella	absent in 25 gram	

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ALLERGENS

Legal allergens

1.1	Wheat	-	8.2	Hazelnuts	-
1.2	Rye	-	8.3	Walnuts	-
1.3	Barley	-	8.4	Cashews	-
1.4	Oats	-	8.5	Pecan nuts	-
1.5	Spelt	-	8.6	Brazil nuts	-
1.6	Kamut	-	8.7	Pistachio nuts	-
1	Gluten	-	8.8	Macadamia / Queensland nuts	-
2.0	Crustaceans	-	8	Nuts	-
3.0	Egg	-	9.0	Celery	-
4.0	Fish	-	10.0	Mustard	-
5.0	Peanuts	-	11.0	Sesame	-
6.0	Soy	-	12.0	Sulphur dioxide and sulphites	-
7.0	Milk	+	13.0	Lupin	-
8.1	Almonds	-	14.0	Molluscs	-

Additional allergens:

20.0	Lactose	+	25.0	Corn / maize	-
21.0	Cocoa	-	26.0	Legumes	-
22.0	Glutamate (E620 - E625)	-	27.0	Beef	-
23.0	Chicken meat	-	28.0	Pork	-
24.0	Coriander	-	29.0	Carrot	-

Allergens according LeDa v2.0 2011

Product may possibly contain, through carry-over from the process, traces of: cow milk protein and lactose.

Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10mg/L, expressed as SO₂.

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PACKAGING INFORMATION

Primary packaging

Aluminum bag 2kg

Secondary packaging

Cartboard box, 10 bags per box

Tertiary packaging

EURO pallet, 8 boxes per layer, 5 layers per pallet, total of 40 boxes per pallet

DECLARATIONS

Non GMO-declaration:

To our best knowledge and based on explanations of suppliers, we declare hereby that this product doesn't contain GMO originating ingredients as meant in "Regulation (EG) Nr. 1829/2003 concerning genetic modified foods and feed". The product therefore doesn't necessary have to be labeled as GMO origin.

Non ionisation declaration:

The raw materials and the finished products of Broer Bakkerijgrondstoffen B.V. have not been preserved through or with this aim exposed at gamut radiation.

Non contaminants declaration:

The products of Broer Bakkerijgrondstoffen B.V. meet the national and European contaminants legislation (heavy metals, antibiotics, PCB, dioxin, etc.)

Quality standard:

Broer Bakkerijgrondstoffen B.V. meets the BRC Global Standard - Food Safety (Issue 7) - Grade AA and Riskplaza audit+.

Compliance Statement EU Legislation:

Broer Bakkerijgrondstoffen B.V. answers the demands of the EU Legislation of Food contact Materials as indicated in article 5 of (EC) 1935/2004 and has a fully international recognized and operational food safety system in place.

The filled in information is originating of composed product recipe. The specifications of the separate raw materials as agreed with the relevant producer. Any information provided in this datasheet is without warranty or guarantee.
Our products are permitted for use in most countries. It is our clients responsibility to check the food legislation in their country with regard to the application of our products.

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TN2

Basispreparaat voor Belgisch turbineijs Mix de base pour glace Belge

Gebruiksaanwijzing:

Koude bereiding: 2 kg mix oplossen in 6 liter koude melk. Ongeveer 10 min laten rijpen alvorens te turbineren.

Warme bereiding: 6 liter melk opwarmen tot 70°C en al roerende 2 kg mix toevoegen. Snel opwarmen tot 85°C. Snel koelen en turbineren.

Mode d'emploi:

Préparation à froid: Délayer 2 kg mix dans 6 litres de lait. Laisser reposer pendant ca 10 min avant de turbiner.

Préparation à chaud: Délayer 2 kg mix en tournant dans 6 litres de lait chauffé à 70°C. Réchauffer rapidement jusqu'à 85°C. Refroider et turbiner.

Suiker, dextrose, MELKpoeder (mager), gemodificeerd zetmeel (E1414), vet (kokos), vet (gehard, kokos), lactose (MELK), weipoeder (MELK), emulgatoren (E472a, E471), glucosestroop (gedroogd), MELKeiwit, stabilisator (E466(i), E450(iii), E401, E464), aroma (LAIT).

Sucre, dextrose, LAIT écrémé en poudre, amidon modifié (E1414), l'huile de coco, l'huile de coco hydrogénée, lactose (LAIT), lactosérum (LAIT), émulsifiant (E471, E472a)), sirop de glucose déshydraté, protéines de LAIT, stabilisants (E466(i), E450(iii), E401, E464), arôme (LAIT).

Bewaren: Droog en bij 15 à 20°C, verpakking sluiten na gebruik. Tenminste houdbaar tot: zie verpakking.

Conservation: Au sec, entre 15 à 20°C, refermer de l'achet après emploi. À consommer de préférence avant fin: voir emballage.

Inhoud / Contenu: 2 kg

Diagel

Aarschotsesteenweg 178 - 3130 Betekom - Tel. 016 550 660

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