

Article number / Article: 274203700300 Souplesse Milk Chocuise RAC MB RSPO SG Coating with flexible properties with flavour

Packing details: 3 kg Shelf life (days): 548

Country of origin: The Netherlands **HS Code:** 18062080

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.

In avadiente*.	Origina	Caurage	0/
Ingredients*:	Origin:	Source:	%
Sugar	The Netherlands	Sugar beet, Sugar cane	35
Vegetable fat			20
Palm	Malaysia, Guatemala	Palm	
Vegetable oil			20
Coconut	Indonesia, Papua New Guinea, Ivory Coast, Philippines	Coconut	
Whey powder	Poland, France, Spain, Belgium, Germany, Austria, Finland, Italy, UK, Denmark, The Netherlands, Slovakia, Czechia, Sweden, Portugal, Ireland, Luxembourg	Cow's milk	10
Skimmed milk powder	Spain, Belgium, Germany, Austria, Finland, Italy, UK, Denmark, The Netherlands, Sweden Portugal, Ireland, Luxembourg	Cow's milk	10
Fat-reduced cocoa powder	Ecuador, Peru, Malaysia, Indonesia, Ivory Coast, Kenia, Nigeria, Ghana, Cameroon, Dominican Republic	Cocoa bean	6
Emulsifier			<1
E322	France, USA, Argentina, Brazil, Canada, India, China, Germany, Italy, Ukraine, Romania, Bulgaria	, Soybean	
Flavour	France	Flavouring substances	<1
Natural flavor	The Netherlands	Flavouring substances, Natural flavouring substances	<1
* Rounded values:	>10% Completed at 5%		

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

<1%

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Nutritional values per 100g:				
Energy			2444	kJ
37			587	kcal
Fat			41	g
of which - saturates			31	g
 mono-unsaturates 			8	g
 polyunsaturates 			2	g
Carbohydrate			47	g
of which - sugar			47	g
- polyols				g
- starch			1	g
Fibre			2	g
Protein			6	g
Salt			0.30	g
Other:				
Moisture			1	g
Cholesterol			<1	mg
Trans fatty acids			<1	g
Ash content			2	g
Sacharose			34	g
Trans fatty acids (based on fat co	ontent)		<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:				
Viscosity at 40°C (mPa.s; Brookf		Minimum Standard	Maximum 1950	

Sensorial details:

Colour Light brown
Taste Milk chocolate

Shape Solid

Flavour Milk chocolate

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Allergens:

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

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

This product is suitable for:

Halal yes
Kosher yes
Vegetarian yes
Vegan no

Production/product certified according to

IFS

RSPO CU-RSPO SCC-845387 RFA MB C845387CU.RA.2022.01

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.

Royal Steensma B.V. P.O. Box 351 8901 BD Leeuwarden The Netherlands Tel.+31 (0)88-1632000 www.steensma.com

Agreed QA:

Mr. R.Heida QA-ESH Manager

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