

Article number / Article: 274621700300	Souplesse Hazelnoot RSPO SG / RFA MB
Coating with flexible properties with flavour	

Nutritional values per 100g:

Energy		2442	kJ
		586	kcal
Fat		38	g
of which	- saturates	27	g
	- mono-unsaturates	8	g
	- polyunsaturates	2	g
Carbohydrate		58	g
of which	- sugar	58	g
	- polyols	0	g
	- starch	0	g
Fibre		0	g
Protein		2	g
Salt		0.16	g
Other:			
Moisture		<1	g
Cholesterol		<1	mg
Trans fatty acids		<1	g
Ash content		<1	g
Sacharose		38	g
Trans fatty acids (based on fat content)		<1	g

Microbiological data:

Total plate count	max.	5000 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	Light brown
Taste	Hazelnut
Shape	Solid
Flavour	Hazelnut

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Overview allergens

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	-

Cross-contamination from process

Allergen protein from recipe (including cross-contamination of raw materials)

Soja	20	ppm
Milk and dairy products (including lactose)	24200	ppm
Shell fruits	4200	ppm

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: ≤ 1 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, none 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
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