

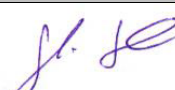
Productinformation

Productanalysis



boyens backservice GmbH
 Gildestrasse 76 - 80 · D- 49479 Ibbenbüren
 Tel. (+49)05451/9637-0 · Fax (+49)05451/9637-16

Productname	PCO I		
Description/ application	Universal release agent for the entire range of bread and confectionary. Applicable for all kinds of bread-tins, cake-tins and trays.		
Designation	Processing aids		
Declaration	Declaration not necessary (EC) no. 1169/2011		
Usage level / dosage	Suitable for use with all Sprühboy-systems. Dosage depends on the product to be released and the composition of the baking tray material.		
Appearance	Liquid Yellow colour Pure in smell and taste		
Ingredients	Vegetable oils (rape), Thickener: Carnauba wax, Emulsifier: Sunflowerlecithine		
Chemical / physical data	Peroxide value [meq O ₂ /kg] max. 3 Specific gravity at 20°C [g/cm ³] 0.910-0.930 Viscosity mPas (20°C) 130-190 Adhesive qualities [spe. Boyens Test] good and very good wetting Smoke point appr. 240°C		
Nutrition value	Energy/ 100 g 3568 kJ / 868 kcal Fat/ Lipids 96,4 - of which saturated fatty acids 6-9 - of which monounsaturated fatty acids 58-67 - of which polyunsaturated fatty acids 25-34 Protein 0,0 Carbohydrates 0,1 - of which sugar 0,0 Salt 0,0 Fiber 0,0		
Microbiology. Data (§ 64 Abs. 1LFBG)	total bacterial count max. 10 ³ cfu/g Enterobacteriaceae max. 10 cfu/g Moulds max. 100 cfu/g Yeasts max. 100 cfu/g Salmonella absent in 25 g E. coli max. 10 cfu/g		
Packaging	PE-container, re-usable 600 litre; 1000 litre Metal-barrel, nonreturnable 215 litre PE-barrel, nonreturnable 100 litre Keg, re-usable 30 litre PE-can, nonreturnable 10 litre		
Storage condition	Optimum storage temperature: 15 - 20°C; Close package after using.		
Shelf life	12 months		
Certificates	FSSC 22000; Halal; Kosher to be found at www.boyensbackservice.de		
Origin	Made in Germany		
Note	We approved the Compliance with applicable laws, rules, regulations (including all emission limits regulations) and recommendations of the German and - if applicable - of the EC food law. In addition, compliance with the provisions of the food law for packaging and transport as well as the EU-Directive 76/211/EEC on prepackaged products and Verification Act. The product is exclusively meant for commercial processing in bakeries, confectioneries and canteen kitchens. Data are calculated according to the food-law. Fluctuations may arise because of the natural raw material.		

	Examined and Released			Date of issue	Signature:
at:	05.01.2022			05.01.2022	 i.A.
by:	Dipl. Ing.(FH) Guido Lotte Food technologist				
Version:	08	Replaced	07		

Wir kriegen' s gebacken.

www.boyensbackservice.de
info@boyensbackservice.de

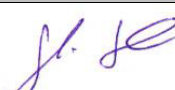
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about allergenic ingredients



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Name of the Product		PCO I		
Use of the ingredients with allergenic potential in accordance with EU-classification				
No.	allergen	No	Yes	indication of ingredients
01	cereals containing gluten (wheat, rye, barley, oat, spelt, kamut, or hybrids)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
02	crustaceans and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
03	eggs and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
04	fish and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
05	peanuts and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
06	soy and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
07	milk and products thereof (including lactose)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
08	nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, macadamia nuts, Queensland nuts, pistachios)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
09	celery and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
10	mustard and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
11	sesame and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
12	sulfite dioxide and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
13	lupine and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
14	molluscs and products thereof (snails, shells, cephalopod)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>The list mentioned above is filled out with adherence to the explanation of the European Union guideline (EG) No. 1169/2011. The enclosed informations come from the determined, original product recipe and specifications from individual components, which were coordinated with the relevant suppliers. No rights can be derived from these data. Boyens backservice GmbH make these available noncommittally. The informations change, if the composition of the product will be change.</p>				

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GMO Statement



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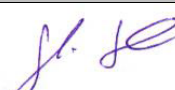
Hereby we confirm that our product

PCO I

are produced from raw materials which do not contain genetically modified organisms (GMO). Our Products must not be declared according to

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

Regulation (EC) No. 1830/2003 of the European Parliament and of the Council of 22. September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

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