

Neumärker Poffertjes-Ready-Mix 05-20125

General Information

Legal Name: mix for poffertjes

Product description: mix for the preparation of poffertjes

Application: 500g mix, 550g water

Composition

Ingredient	Description	E-No.	Quantity (%)	Source	Country of origin*
WHEAT flour			70,0	Wheat	European Union
Skimmed MILK powder			7,0	cow's milk	Germany, Netherlands
whole EGG powder			6,0	Hen's egg (barn)	Netherlands, Poland
Sugar			4,0	Sugar beet	Netherlands
vegetable oil			3,0	palm	Indonesia, Malaysia
Maize starch			2,0	Maize	France, Germany, Netherlands, Slovakia
Salt			2,0	Mineral	Netherlands
Raising agent	Disodium diphosphate	E450i	<2	chemical	China, Poland, Thailand
Raising agent	Sodium bicarbonate	E500ii	<2	Mineral	Great Britain
EGG white powder			<2	Hen's egg (barn)	Poland
dried glucose syrup			<2	Maize, Wheat	Belgium, France, Netherlands
WHEAT malt flour			<2	Wheat	European Union
Sweet WHEY powder			<2	cow's milk	Netherlands
emulsifier	Sunflower lecithin	E322	<2	Sunflower	Germany
Flour treatment agent	Ascorbic acid	E300	<2		China
Enzymes			<2	Wheat	European Union
MILK protein			<2	cow's milk	Netherlands
Colour	Annatto	E160b	<2		Germany
flavouring			<2		Netherlands

^{*} Countries of origin are purely indicative and given according to our current level of knowledge



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Nutritional Information

Nutritional information per 100 g of product

Nutrient	Value	Unit
Energy	1.529	kJ
Energy	362	kcal
Fat	6,2	g
of which saturates	2,5	ф
Carbohydrate	62	g
of which sugars	9,3	go
Fibre	1,6	g
Protein	13	g
Salt	3,0	g

Allergens

+ = present, - = absent, ? = may contain traces

Allergen	Value	Source
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	+	WHEAT flour
Wheat	+	WHEAT flour
Spelt	?	
Kamut	-	
Rye	?	
Barley	?	
Oats	?	
Crustaceans and products thereof	-	
Eggs and products thereof		whole EGG
	+	powder, EGG white
		powder
Fish and products thereof	-	
Peanuts and products thereof	-	
Soya beans and products thereof	-	
Milk and products thereof (including lactose)	+	MILK protein, Skimmed MILK powder, Sweet WHEY powder
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil		
nuts, pistachio nuts, macadamia or Queensland nuts, and products	?	
thereof		
Almond	3	
Hazelnuts	3	
Walnuts	-	

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Cashews	-	
Pecan nuts	-	
Brazil nuts	-	
Pistachio nuts	-	
Macadamia / Queensland nuts	-	
Celery and products thereof	-	
Mustard and products thereof	-	
Sesame seeds and products thereof	-	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2	-	
Lupin and products thereof	-	
Molluscs and products thereof	-	

Dietary Information

Diets	Suitability
Celiacs	no
Halal	yes
Kosher	no
Lactose intolerance	no
Vegans	no
Vegetarians	yes
Kosher Certificate	no
Halal Certificate	yes

Sensoric Parameters

Taste: typical
Odor: typical
Colour: off-white
Texture: powder

Microbiological Parameters

Parameters	Target	Minimum	Maximum	Method
Total plate count			1000000	
Yeast			10000	
Moulds			10000	



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Regulatory information

Food legislation Directives / Regulation:

Regulation (EC) 1333/2008 (food additives)

Regulation (EU) 231/2012 (specifications for food additives)

Regulation (EU) 1169/2011 on the provision of food information to consumers

Regulation (EC) 1334/2008 (flavourings)

Contaminants:

The content of certain contaminants corresponds to the requirements of the Regulation (EC) 1881/2006 (Maximum levels for certain contaminants) and its modifications

Pesticides Residues:

The product complies with Regulations (EC) 396/2005, 178/2006 and 149/2008 (Maximum residue levels of pesticides) and its modifications

Food Contact Material:

The packaging materials correspond to the requirements of the Regulation (EC) 1935/2004, Regulation (EC) 2023/2006 and Regulation (EU) 10/2011 for plastic materials and its modifications

GMO STATEMENT

This product will not be subjected to labeling as intended under article 13 of Regulation (EC) NO 1829/2003 and 1830/2003 on genetically modified food and feed of September 22, 2003. This declaration is based on the supplier's documentation from the source of the stated ingredients, supplemented with other data where necessary.

Storage instructions and shelf life

Storage conditions: Keep cool and dry.

Shelf life 9 months

Packaging Information

Primary packaging: PE bag 1KG

Secondary packaging: Cardboard box