

## Product specification

ArtN°	Description	Date	Version
00008069	X10K CUSTARD POWDER RANSON	30/06/2021	14

## Product description

### CUSTARD POWDER NON-AZO RANSON

Ingredient	Percent	Function	E-num	Country	Origin	variety
corn starch				Gemany/ Italy / the Netherlands / Spain	corn	native
WHEAT starch	14,11			Netherlands	WHEAT	
vanillin		Flavour		France	synthetic	
beta-carotenes		Colour	E160a	Switzerland	vegetable	

## Nutritional values

Per 100 g

Energetical value (Kj)	1 481.75	Magnesium (mg)	
Energetical value (Kcal)	354.15	Phosphorus (mg)	
Total proteins (g)	0.29	Iodine (mg)	
Milk protein (g)		Iron (mg)	0.20
Total carbohydrates (g)	87.53	Zinc (mg)	
of which sugars(mono+disaccharide) (g)	0.03		
of which added sugars (g)		VITAMIN A retinol (µg)	
of which polyols (g)	0.07	VITAMINE B1 thiamin (µg)	
of which starch (g)	86.86	VITAMIN B2 riboflavin (µg)	
Total fat (g)	0.27	VITAMIN B3/PP niacine/nicotin (µg)	
of which saturated fatty acids (g)	0.17	VITAMINE B5 pantoic acid (µg)	
of which mMono unsaturated (g)		VITAMINE C L-ascorbic acid (µg)	
of which poly unsaturated (g)		VITAMIN D calciferol (µg)	
of which trans fatty acid (T.F.A.) total (g)		VITAMIN E alpha-tocopherol (µg)	
of which cholesterol (mg)		VITAMIN H biotin (µg)	
Dietary fibres (g)	0.26	VITAMINE M folic acid (µg)	
Alcohol (g)		Dry fat free cocoa solids (g)	

Sodium (mg)	11.47	Dry cocoa solids (g)	
Salt (g)	0.02	Dry milk solids (g)	
Potassium (mg)		Milk fat (g)	
Calcium (mg)	4.94	Lactose	

## Organoleptical properties

<b>Texture</b>	Preparation for hot custard powder.
<b>Color</b>	cream
<b>Taste</b>	typical, free from foreign tastes
<b>Odor</b>	typical

## Storage conditions

BB-date on production date	12 maanden / mois / months	
Optimum storage temperature	5 - 25°C	
Optimum relative humidity	< 75	% R.V.
Indication method best before date	ddmmyyyy ; day - month - year	
Location best before date	label on paper bag/bucket	
Indication method lotnumber	internal serial number	
Location lotnumber	label on paper bag/bucket	

This product must be stored in a fresh and dry environment.

## Packaging

			Primary packaging	Secondary packaging	Tertiary packaging
Type			paper bag with PE inliner		pallet Euro
Measurement	Length	/ cm	40.00		120.00
	Width	/ cm	10.00		80.00
	Height	/ cm	58.00		14.40
Weight	kg				18.000
Material			paper + PE		wood

Number of primary packagings / secondary packaging	
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Number of secondary packagings / layer type 1	5.00
Number of layers type 1 / palet	10.00

Number of secondary packagings/ layer type 2	
Number of layers type 2 / palet	

Number of primary packagings / palet	50.00
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Number of secondary packagings/ palet	50.00
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## Unit

Nett weight / unit	10.00	kg
Number of units	1.00	
"e" applicable		
Applicable to		

## G.M.O. declaration

To the best of our knowledge and based on the statements of our suppliers, we hereby declare that this article does not contain any ingredients of GMO origin as meant in the Regulation 1829/2003/EC and 1830/2003/EC. Therefore the product does not need GMO-labelling.

## Ionisation declaration

To the best of our knowledge and based on the statements of our suppliers, we hereby declare that this product and the ingredients of this product aren't treated by any kind of irradiation.

## Legal declarations

**ALLERGENS** : Cross-contaminations are part of the HACCP plans. Preventive measures are taken in order to prevent allergen cross contamination through the production process such as strict cleaning procedures, staff training, separate production areas, etc. (852/2004/EC and amendments).

Definitions in the allergen list: "+" = present; "-" = absent.

Meaning in column cross-contamination: "+" = possible traces present; "-" = absent.

**NUTRITIONAL VALUES** : Ranson NV is conscious of the importance of supplying correct nutritional information. All the nutritional values are based on calculation and are rounded off automatically within our specification management system. We reserve the right to update and fine-tune this information based upon new incoming information from our suppliers and/or changes in the nutritional value tables. Because of the presence of natural raw materials the nutritional values can fluctuate.

**GENERAL LEGAL COMPLIANCE** : This product is in conformity with the current EC legislation.

**CONTAMINANTS DECLARATION** : To the best of our knowledge and based on declarations of our suppliers, we herewith declare that this product complies with the current European legislation regarding contaminants (including heavy metals, pesticides, mycotoxins, etc.).

**FOOD GRADE DECLARATION** : The used primary packaging is in conformity with all the current Belgian and European legislations (1935/2004/EC, 2011/10/EC, 2023/2006/EC, ...).

The declaration of the flavours is in conformity with the European regulation 1334/2008/EC.

This product (and his ingredients) doesn't contain nano materials.
The geographical origin is purely indicative and given according to our current level of knowledge. The Countries of origin can change depending on availability on the world market.

## Foreign objects

Metal detection	Frequency		
metalFE			mm
metalNonFE			mm
metalStainless			mm
Sieves / Filters	Yes	2	mm or inch
Magnets			
X-ray			
Laser-scanners		Laser	
Others			visuele controle - contrôle visuel - visual control
Foreign objects policy	Yes	Strange	
Glass/plastic policy	Yes	glass	

The products are not metal detected during production. They product is sieved before packing.
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## Recipe

Ingredient	Amount of recipe 1	Amount of recipe 2
Milk	1 liter	
sugar	250 g	
Atlas cream powder	90 à 100 g	
EGG	2	

Make a composition of 250 cl milk, 250 g sugar, 90 - 100 g ATLAS PATISSERIE and the eggs. Boil the rest of the milk and add the composition. Let it boil for a while.

## Allergens

No	Code	Gs1Code	Name	Value	Cross contamination
1	1.1	UW	Wheat	+	+
2	1.2	No	Rye	-	+
3	1.3	GB	Barley	-	-
4	1.4	GO	Oats	-	+
5	1.5	GS	Spelt	-	+
6	1.6	GK	Khorasan wheat	-	-
7	1.0	AW	glutes	+	+
8	2.0	AC	Crustaceans	-	-
9	3.0	AE	Egg	-	-
10	4.0	AF	Fish	-	-
11	5.0	AP	Peanuts	-	-

12	6.0	AY	Soja	-	+
13	7.0	AM	Cow's milk	-	+
14	8.1	SA	Almonds	-	+
15	8.2	SH	Hazelnuts	-	+
16	8.3	SW	Walnuts	-	+
17	8.4	SC	Cashews	-	-
18	8.5	SP	Pecan nuts	-	-
19	8.6	SR	Brazil nuts	-	-
20	8.7	ST	Pistachio nuts	-	-
21	8.8	SM	Macadamia/ Queensland nuts	-	-
22	8.0	AN	Nuts	-	+
23	9.0	BC	Celery	-	-
24	10.0	BM	Mustard	-	-
25	11.0	ash	Sesame	-	+
26	12.0	AU	Sulfur dioxide and sulphur	-	-
27	13.0	NL	Lupin	-	-
28	14.0	UM	Molluscs	-	-
29	20.0	ML	Lactose	-	+
30	21.0	NC	Cocoa	-	-
31	22.0	MG	Glutamate (E620 – E625)	-	-
32	23.0	MK	Chicken meat	-	-
33	24.0	NK	Coriander	-	-
34	25.0	NM	Corn/ maize	+	+
35	26.0	NP	Legumes	-	-
36	27.0	MC	Beef	-	-
37	28.0	MP	Pork	-	-
38	29.0	NW	Carrot	-	-

This specification was drawn up as correct, accurate and complete as possible based on our knowledge and our experience at the moment of making this product specification. Ranson NV can't be put responsible for the total correctness and completeness of this specification. This product specification is strictly confidential. This specification can not be copied or multiplied without permission of Ranson NV. If the product is repacked by the client the information above isn't valid anymore after opening the original packaging.