

Gluten Free Cream Puffs

Date created 17-05-2016
Date updated 24-05-2017
Date printed 22-08-2017
Page 1



VAN DIERMEN
masterbakers

Product specification

Brandname VD Cream Puffs Glutenfree 10x250 g
Code 002098
Version 1

Ingredient list

	Percentage	Country
cream filling	69.8%	Netherlands
- cream (milk)	58.6%	Belgium,France,Germany,Netherlands
- sugar	10.5%	Netherlands
- maize starch	<1%	France,Italy
- emulsifier	<1%	America
- E471	<1%	America
- stabilizer	<1%	Denmark
- E407	<1%	Denmark
- bourbon vanille extract	<1%	Madagascar,Netherlands
egg	18.2%	Belgium,Germany,Netherlands
palm oil	4.7%	Indonesia,Malaysia,"Papua New Guinea"
potato starch	4.0%	Netherlands,Poland
maize starch	1.4%	Germany,Italy,Netherlands,Spain
barn egg white powder	<1%	Germany,"Netherlands, Spain, Polen, France,"Portugal
raising agent	<1%	France,Germany
- E450iii	<1%	Germany
- E500ii	<1%	France
dextrose	<1%	Belgium
rice starch	<1%	Netherlands
thickener	<1%	Belgium,France
- E412	<1%	France
- E461	<1%	Belgium
emulsifier	<1%	Denmark,Netherlands
- E471	<1%	Denmark,Netherlands
- E475	<1%	Netherlands
inulin	<1%	Belgium,Chili
iodized salt	<1%	Germany,Netherlands
caramelised sugar	<1%	Germany

Ingredient declaration

69.8% cream filling (cream (milk), sugar, maize starch, emulsifier (E471), stabilizer (E407), bourbon vanille extract), egg, palm oil, potato starch, maize starch, barn egg white powder, raising agent (E450iii, E500ii), dextrose, rice starch, thickener (E412, E461), emulsifier (E471, E475), inulin, iodized salt, caramelised sugar

E = By EU approved additive

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Page 2



VAN DIERMEN
masterbakers

Nutritional information

	100 g	
Energy	1292	kJ
Energy	311	kcal
Fat	24.7	g
- Saturated	16.2	g
Carbohydrates	18.2	g
- Sugars	12.8	g
Proteins	3.9	g
Salt	0.20	g
Sodium	0.10	g

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Page 3



VAN DIERMEN
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Allergen information

Wheat	-
Crustaceans	-
Egg	+
Fish	-
Peanuts	-
Soy	?
Cow's milk	+
Nuts	?
Celery	-
Mustard	-
Sesame	-
Sulphur dioxide and sulphites (E220 - E228)	-
Lupin	-
Molluscs	-
Lactose	+

Product Characteristics

Weight	12.5 g +/- 0.5 g
Diameter	38 mm +/- 4%
Height	27 mm +/- 4%

Gluten Free Statement

Van Diermen Masterbakers has produced the Gluten Free products under quarantine. A positive release follows if all test results of an external and certified laboratory are below 20 ppm. Results are available on request. Due to the importance of the testing, it is considered as a CCP.

Preservability and use:

Frozen product. Store at -18°C or colder. Thawing instruction: Take the product out of the packaging and thaw for 30 minutes at room temperature or 2 hours in the refrigerator. After thawing, product may be stored refrigerated for up to 3 days. Do not freeze again after thawing.

Shelf Life

This product can be held for 18 months after production, if it's kept at a temperature of -18°C.

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Page 4



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GMO - status:

Does not contain any genetically modified ingredients and / or additives as described in regulation EG 1829/2003 en 1830/2003.

Microbiologic values

	Target (kve/g)	Maximum level (kve/g)	Method
Total plate count	<10.000	<100.000	ISO 4833
Entrobacteriaceae	<100	<1000	NEN-ISO 21528-2
Staphylococcus aureus	<10	<100	ISO 6888-1
Salmonella	absent in 25 gram	absent in 25 gram	Equivalent to ISO 6579

Authorized by: J. Selman (Quality Assurance Manager)