



Fiche Technique – MP10TF19015

# Mix for the original donuts

Monsieur Pancake sas

Date de la spécification: 08-06-2020

## 1/ Description

A powder, that needs to be dissolved with water, to make a batter, for the preparation of "Donuts".

Instructions for use / recipe: 1.000 kg mixture with 0.300 L. water.

Preparation: Mix with the water for 5 minutes with a mechanical whisk.

## 2/ Ingredients

Wheat flour, sugar, wheat starch, fat powder (sunflower oil), skimmed milk powder, whole egg powder, E500ii, E450i, salt, E475, vanilla aroma.

## 3/ Shelf life

The product can be kept for at least one year after production date, if stored and transported unopened in dark and dry circumstances at a temperature below 23°C.

## 4/ Packaging

Packaging: Paper bag with plastic in liner, closed with cord.

## 5/ Nutritional value (per 100 gram)

Kcal	397	Kcal	KJ	1682	KJ
Fat	9.4	Gram	Protein	8.5	Gram
-of which saturated	0.8	Gram	Fibber	1.4	Gram
Carbohydrates	68.6	Gram	Sodium	589.2	Mg
-of which sugar	27.6	Gram			

These values are calculated on date from the suppliers.

## 6/ Declaration of allergens

The product contains gluten from wheat, milk and egg.

Tables on the next page.

## 7/ Declarations

**GMO:** Monsieur Pancake Ingredients hereby declares that we do not use genetically modified organisms (GMO's) or GMO derived products as ingredients in our production plant. This product is free according the regulations 1829/2003/EU and 1830/2003/EU concerning genetic modified food.

**Ionisation:** Neither the product or the ingredients are treated with ionizing radiation.

**Pesticides:** The product is in accordance with European regulation 396/2005/EU and corresponding modifications.

**Contaminants:** The product is in accordance with European regulation 1881/2004/EU and corresponding modifications.

**Packaging:** The packaging is in accordance with European regulations 1925/2004/EU, 1895/2005/EU, 2023/2006/EU and 10/2011/EU and corresponding modifications.

This product specification is based upon data available on moment of compilation of the document. Data are derived from production processes, supplier declarations and literature and ingredient specifications and thus susceptible to changes in time and availability. Product responsibility is limited to legal responsibility. Specifications are purely informative and cannot be used as legal guarantee. Changes are not automatically reported.

On customer's request the recipe can be adapted. The adaptation will be declared on the label. If there are differences in the declaration between the label and specification, the label is relevant.



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## Tableaux Declaration of allergens

+ = product contains allergen as ingredient or by transmission

- = product is free of allergen

? = insufficient data and/or product may contain traces of ingredient due to possible cross contamination in production because the allergen is present in the factory

Declaration of allergens on the basis of the European Regulation (EU) 1168/2011 from the 25th of October 2011

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and products based upon these cereals	+
Crustaceans and products based upon crustaceans	-
Eggs and products based upon eggs	+
Fish and products based upon fish	-
Peanuts and products based upon peanuts	-
Soy and products based upon soy	?
Milk (inclusive lactose) and products based upon milk	+
Nuts (almond, hazelnut, walnuts, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut / queens land nut) and products upon nuts	-
Celery and products based upon celery	-
Mustard and products based upon mustard	-
Sesame seeds and products based on sesame seeds	?
Sulphur dioxide and sulphites in concentration higher than 10mg/kg of 10mg/l expressed as SO <sub>2</sub>	-
Lupine and products based upon lupine	-
Molluscs and products based upon molluscs	-

Declaration of the allergens in accordance with the Alba/Leda list (version 2.0 - 2011)

1 Gluten	+	8 Nuts	-	13 Lupine	-
1.1 Wheat	+	8.1 Almonds	-	14 Molluscs	-
1.2 Rye	-	8.2 Hazelnuts	-	20 Lactose	+
1.3 Barley	-	8.3 Walnuts	-	21 Cocoa	-
1.4 Oats	-	8.4 Cashew	-	22 Glutamate (E620-E625)	-
1.5 Spelt	-	8.5 Pecan nuts	-	23 Chicken meat	-
1.6 Kamut	-	8.6 Brazil nuts	-	24 Coriander	-
2 Crustacea and shellfish	-	8.7 Pistachio nuts	-	25 Corn/Maize	-
3 Egg	+	8.8 Macadamia nuts / Queensland nuts	-	26 Legume	-
4 Fish	-	9 Celery	-	27 Beef	-
5 Peanuts	-	10 Mustard	-	28 Pork	-
6 Soy	?	11 Sesame	?	29 Carrots	-
7 Milk	+	12 Sulphur dioxide and sulphites in concentrations > 10mg/kg or 10mg/l as SO <sub>2</sub>			-