## **C119 Finished Product Specification**



C119 Finished Product Specification				
Finished Product Information				
Product name	Carlo	Carlo		
Article number	3200017			
Product description	Release agent, emulsion	Release agent, emulsion based on vegetable oil		
How to use	Ready to use	Ready to use		
Pack size	15 Kg	15 Kg		
	<u> </u>	ngredients		
Raw Material	Source	%	Country of Origin	
water		60	not relevant	_
vegetable oil	rapeseed, soya	40	Czech Republic, Denmar Latvia, Lithuania, Poland Slovenia, UAE, Ukraine,	um, Brazil, Bulgaria, Canada, Croatia rk, France, Finland, Germany, Hungary, d, Romania, Russia, Serbia, Slovakia, United Kingdom, Moldova/Moldavia, Greece, The Netherlands, Ireland,
emulsifier E479b	soya	2	Ukraine, Brazil	bourg
emusiner E4730	<u> </u>	only for labelling		
	Ingred	ient Declarat	ion	
Water, Vegetable oil, emulsifier E47	79b.			
	Organo	oleptic Standa	ards	
Appearance	thick liquid			
Colour	white			
Odour/taste	oil			
Technical Standards				
Test	Target	Toleran	ce	Frequency
Phenolphthalein solubility	Red	n/a		Each batch
Moisture	60	59.1-60.	9%	Each batch
Peroxide value	10 mEq O2/Kg oil	max.10	mEq O2/Kg oil	Annual

Microbiological Standards			
Test	Target	Tolerance	Frequency
Total viable count	<1000 cfu/g	10000 cfu/g	Annual
Enterobacteriaceae	<10 cfu/g	100 cfu/g	Annual

Dietary Suitability			
Dietary Principals	Suitable	Certified	
Vegetarians	Yes	No	
Vegans	Yes	No	
Kosher	Yes	No	
Halal	Yes	Yes	
Coeliacs	Yes	No	

Declarable Food Allergens		
Allergen	Contains	May contain
Cereals Containing Gluten and products thereof (Wheat, Barley, Rye, Oats,		
Spelt, Kamut/Triticale or their hybridised strains)	No	No
Crustaceans and products thereof (i.e. Prawns/Crab/Lobster)	No	No
Mollusc and products thereof (i.e. Mussels/Oysters)	No	No
Eggs and products thereof	No	No
Fish and products thereof	No	No
Milk and products thereof	No	No
Soyabeans and products thereof	No	No
Mustard and products thereof	No	No
Sulphur Dioxide & sulphites at concentrations of more than 10mg/Kg	No	No
Lupin and products thereof	No	No
Celery and products thereof A54:F55	No	No
Peanuts and products thereof	No	No
Nuts and products thereof (Almonds, Hazelnuts, Walnuts, Cashews, Pecan		
nuts ,Brazil nuts, Pistachio nuts, Macadamia or Queensland nuts)	No	No
Sesame seeds and products thereof	No	No

## **Nutritional Information**

Routine Nutritional testing is not carried out on this product, the Nutritional Values are calculated based on Raw Material information provided by our suppliers.

Parameter	Typical Analysis per 100g
Energy (Kcal)	378
	1582
Energy (Kj)	
Fat (g)	42
of which saturates (g)	3.2
of which mono-saturates (g)	26.2
of which poly-unsaturates (g)	12
Carbohydrate (g)	0
of which sugars (g)	0
of which starch (g)	0
Fibre (g)	0
Protein (g)	0
Salt (g)	0.1
Sodium (mg)	38.2

## **Genetically Modified (GM) Ingredients**

Relevant regulations & directives: EC Regulation No. 1829/2003 on Genetically Modified Food & Feed; EC Regulation No. 1830/2003 on Traceability and Labelling of GM Ingredients.

Does this product contain ingredients, additives, processing aids or other derivatives from any of the following sources?

No

Common substances potentially of GM origin: Maize (& derivatives): Maize flour/starch, Glucose, Glucose Syrup, Dextrose/syrup, Fructose/syrup, Invert sugar syrup, Ascorbates (E301,E302), Aspartame, Citric acid (E330), Corn syrup, Dextrin, Ethanol, Glycerine, Lactic acid, Maltodextrin, Polydextrose, Polyols, Sorbates, Sorbitol, Xanthan Gum (E415), Sodium/Potassium/Calcium Citrate (E331-E333), Caramelized Sugar Syrup (Caramel E150a-E150d), Glutamic Acid (E620), Mono-sodium/potassium/ammonium glutamate (E621-E624), Calcium/Magnesium diglutamate (E623, E625), Ascorbic acid (E300), Fatty Acid esters of ascorbic acid (E304). Soya (or derivatives): HVP/TVP, Soya oil/proteins, Soy extracts and concentrates, lecithin. Rice (non-EU origin): rice, rice flour, rice starch. Sugar beet (non-EU origin – USA / Canada): sugar beet, sugar, sugar beet molasses, Caramelized Sugar Syrup (Caramel E150a-E150d).

Rapeseed: rapeseed oil, Canola.

Textured vegetable protein; hydrolysed vegetable protein.

Enzymes used as processing aids in fermentation processes (i.e. brewing, vinification) or cheese production.

## **Irradiated Material**

Relevant regulation: EC Regulation 199/2/EC of the European Parliament and of Council of 22 February 1999

Has any product or any of its ingredients been irradiated (using gamma or ionising radiation)?

No

Shelf life & Storage		
Shelf Life Extensions: Zeelandia are unable to extend the product shelf life, as been dispatched and not yet under our control. When the product is delivered appropriate storage condition are maintained and no concern or complaint wi	a business we are unable to grant shelf life extensions on product that has I to the customer, it is the responsibility of the customer to ensure	
Minimum Shelf Life on delivery	75%	
Maximum Shelf Life	9 months	
Recommended Storage Conditions	frost-free (below 25 °C)	
Durability Coding:	Best Before: DD/MM/YYYY	
Packaging In	formation	
Pack Size	15 Kg	
Primary Packaging	Jerrycan	
Secondary Packaging	N/A	
Labelling & T	raceability	
Required information for Traceability (as detailed on packaging): Article numb	er, Lot code, Best Before if applicable.	
Valid	•	
All Specifications to be agreed & signed, on behalf of the customer and retu this will be deemed as approved.	rned within 15 working days of receipt, if specifications are not sent back	
Authorised on behalf of Zeelandia	Agreed on behalf of Customer	
Version: 1	Company:	

This information in this specification is given in the belief that is accurate and reliable. However, no warranty is made either expressed or implied.

This information superseded all previous copies and is for information only.

Print Name:

Position:

Date:

Print Name: Vaso Koutina

Position: QA Manager

Date: 14/05/2024

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