

Sta-De Testmaterialien

Stamminger & Demirel Testmaterialien

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Qualification of small cakes ingredients for IEC 60350

Do ensure one batch lasts for one year, please provide us with a forecast of your demand as soon as possible

Ingredient	IEC 60350 – small cakes	Problem of constant quality	Sta-De procedure to guarantee maximum level of constant quality
Butter	83 % ± 2 % fat content	Variation with season and region of origin	Large quantities are bought from one batch which last for about one year and are stored frozen. Each customer gets delivered from this single batch. Fat content and fatty acid structure may be measured to track the quality from batch to batch (to be qualified).
Sugar	Fine white sugar; grain size 0,10mm – 0,35 mm, d95/d05	Humidity uptake.	Large quantities are bought from one batch which last for about one year and re-filled in plastic packs to reduce humidity uptake. Each customer gets delivered from this single batch. Grain size is measured and checked for the batch.
Egg mixture	Middle sized hens	Variation of biochemical constitution of eggs with genetic, seasonal, nutrition and time dependency	Use of frozen mixed egg from the same supplier. This frozen egg mixture will be bought about once per year coming from one batch and kept available for all customers. After this period a new batch will be bought. No guarantee can be given on constant behaviour from batch to batch. Content of lecithin- and S-Ovalbumin may be measured to track the quality (need to be qualified)
Flour	Wheat flour without raising agent, unbleached Type 405	Variation with season and region of origin. Humidity uptake.	Large quantities are bought from one batch which last for about one year and re-filled in plastic packs to reduce humidity uptake. Each customer gets delivered from this single batch. Rosenmehl has promised to try to supply a similar consistency from year to year (but without any guarantee). Gliadin and gluten content may be qualification criteria to check batch to batch variation (to be confirmed).
Salt		Grain size	Large quantities are bought from one batch which last for about one year and re-filled in plastic packs to reduce humidity uptake. Each customer gets delivered from this single batch. Grain size is checked for each batch
Backing powder	Phosphate baking powder (double acting) must be used	?	Large quantities are bought from one batch which last for about one year. Each customer gets delivered from this single batch. Relation of Dinatriumdiphosphat to Natriumhydrogencarbonat may be used as a qualification criteria (to be verified)
Paper cases	48 mm in base diameter and 29 mm in height. Made from 70 g/m ² bleached areasenroof naner	Constant production	Large quantities are bought from one batch from the supplier given in the standard which last for about one year. Each customer gets delivered from this single batch