

PRODUCT DATA SHEET

CSM www.csmbaking.com		<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="font-size: small;">Last changed on:</td> <td style="text-align: right;">15.07.2014</td> </tr> <tr> <td style="font-size: small;">Replaces version from:</td> <td></td> </tr> <tr> <td style="font-size: small;">EAN code:</td> <td style="text-align: right;">5025183026444 3040409167314</td> </tr> </table>	Last changed on:	15.07.2014	Replaces version from:		EAN code:	5025183026444 3040409167314
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MATERIAL CODES

Company	Product code
CSM UNITED KINGDOM LTD	FOG
CSM FRANCE SAS	16731

LEGAL NAME

Name of the food:	Mix powder for cold custard cream
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PRODUCT DESCRIPTION

Premix powder for cold custard cream. Contains vegetable fats.
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GENERAL INFORMATION

Country of origin:	France
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USER ADVICE

Dosage:	
Remarks:	400 g / L

SENSORIAL INFORMATION

Taste:	Sweet custard	Odour:	Sweet custard
Structure:	Free flowing powder	Colour:	Light yellow

FORMULATION

Ingredient	E-Number	Source	Country of origin
Sugar		Sugar beet/Sugar cane	Belgium/Germany/Spain/France/Mauritius/The Netherlands/Europe/ACP-countries
Modified starch	E 1414	Potato	Germany/The Netherlands
Skimmed milk powder		Cow's milk	Germany
Lactose and milk proteins		Cow's milk	Europe
Vegetable fat			
		Coconut	Indonesia/Philippines/Africa
Gelling agent			
	E 339	Sodium phosphates (E 339)	
	E 450	Diphosphates (E 450)	Germany
	E 516	Calcium sulphate (E 516)	Germany/European Union
	E 401	Sodium alginate (E 401)	
Flavouring			The Netherlands
		contains milk	
Flavouring			Switzerland/Denmark
Colour			
	E 160a	Carotenes (E 160a)	Not specified

INGREDIENT DECLARATION

Sugar; Modified starch; Skimmed milk powder ; Lactose and milk proteins ; Vegetable fat: Coconut; Gelling agent: Sodium phosphates (E 339), Diphosphates (E 450), Calcium sulphate (E 516), Sodium alginate (E 401); Flavouring (contains milk); Flavouring; Colour: Beta-carotene (E 160a(ii)).

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NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	1.721 kJ	(406 kcal)
Fat:	6,5 g	
of which safa:	5,9 g	
of which mufa:	0,6 g	
of which pufa:	0,0 g	
Carbohydrate:	81,2 g	
of which sugars (mono- and disaccharides):	61,7 g	
Fibre:	0,4 g	
Protein:	6,3 g	
Salt (Na x 2.5):	1,307 g	

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of which sugars (mono- and disaccharides):	61,7 g	
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Protein:	6,3 g	
Salt (Na x 2.5):	1,3072 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

Fats of which tfa:	0,0 g
Salt (NaCl):	294,5 mg
Minerals - Sodium:	522,9 mg
Water:	2,2 g

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ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	No	Yes	Yes
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	Yes	Yes
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	No	No
Milk and products thereof (including lactose)	Yes	Yes	Yes
Nuts and products thereof	No	Yes	Yes
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 ml/l	0 PPM	No	No
Molluscs and products thereof	No	No	No
Lupine and products thereof	No	No	No
"May contain" allergens			
May contain traces of: Gluten, Egg, Nuts.			
Based on the factory's risk analysis and risk management the presence by cross contaminations of some allergens in the production line is avoided. Therefore the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on 'cross contamination'.			
Allergens according LEDA			
Gluten	No	Yes	Yes
Wheat	No	Yes	Yes
Rye	No	No	No
Barley	No	No	No
Oat	No	No	No
Spelt	No	No	No
Kamut	No	No	No
Crustaceans	No	No	No
Egg	No	Yes	Yes
Fish	No	No	No
Peanuts	No	No	No
Soy	No	No	No
Cow's milk	Yes	Yes	Yes
Nuts	No	Yes	Yes
Almonds	No	Yes	Yes
Hazelnut	No	No	Yes
Walnuts	No	No	No
Cashew	No	No	No
Pecan nuts	No	No	No
Brazil nuts	No	No	No
Pistachio nuts	No	No	No
Macadamia/Queensland nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame	No	No	No
Sulphite	No	No	No
Lupine	No	No	No
Molluscs	No	No	No
Lactose	Yes	Yes	Yes
Cocoa	No	No	Yes
Glutamate (E 620 - E 625)	No	No	No
Chicken meat	No	No	No
Coriander	No	No	No
Corn	Yes	Yes	Yes
Legumes	No	No	No
Beef	No	Yes	Yes
Pork	No	Yes	Yes
Carrot	No	No	No

GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

ORGANIC INFORMATION

Organic: No
 Number control body:
 Origin (EU / Non-EU):

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DIET INFORMATION

Kosher:	No	Suitable for Coeliac diet:	Yes
Halal:	Yes - not certified		
Suitable for (lacto ovo) vegetarians:	Yes		
Suitable for lacto vegetarians:	Yes		
Suitable for ovo vegetarians:	No		
Suitable for vegans:	No		

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Colour				
Colour:	L	73 - 79		Minolta CR410
Colour:	a	1 - 5		Minolta CR410
Colour:	b	41 - 45		Minolta CR410
Rheology				
Texture analysis				
Adhesiveness :		-68 - -48		TAXT2
Others				
Compressive strength:		60 - 80		TAXT2

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	50.000	10.000			ISO 4833
E. coli:	/ g	10				ISO 7251
Moulds:	/ g	500	100			NF V08 - 059
Yeasts:	/ g	500	100			NF V08 - 059
Bacillus cereus:	/ g	100				ISO 7932
Staphylococcus aureus:	/ g	100				NF V08 - 057 - 1
Salmonella:	/25 g	Absent				RAY 32/02-06/08
Listeria monocytogenes:	/25 g	Absent				AES 10/03-09/00

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life:	273 Days
Storage advice:	Cool, Ambient, Dry conditions

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PACKAGING INFORMATION

Distribution unit					
Weight net:	10 kg	Weight gross:	10,84 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Euro pallet	Layers:	11 PCE	DU's per pallet:	77 PCE
DU's per layer:	7 PCE				
Weight net:	770 kg				
Primary packaging					
Description:	Bag		Material:	Paper, HDPE	
Description:	Bag				
Quantity:	1,0000 PCE				
Weight:	96,70 g				
Length:	600 mm				
Width:	350 mm				
Coding					
Name:	Yes	Expiry date:	DD/MM/YYYY	Lot code:	DDMMYYYY
EAN128:	Yes	Supplier:	Yes	Material code:	Yes
Other codes:	YDDDLB(B)				
Secondary packaging					
Quantity:	1,0000 PCE				
Description:	Wire		Material:	Iron	
Quantity:	1,0000 PCE				
Colour:	Blue				
Length:	150 mm				
Width:	5 mm				
Quantity:	1,0000 PCE				
Tertiary packaging					
Description:	Pallet		Material:	Wood	
Length:	1.200 mm				
Width:	1.000 mm				
Height:	160 mm				

FOOD SAFETY / HACCP

Physical hazards - specific control system			
	Present		Remarks
Sieves:	Yes	Mesh:	3 mm
Metal detection:	Yes		
Ferrous:		Ø control device:	3 mm
Non-ferrous:		Ø control device:	3 mm
Stainless steel:		Ø control device:	4 mm

LEGAL INFORMATION

All products are conform to the European and National food legislation.

STATEMENT

This document is generated from a validated QA/ERP database. The necessary validation steps in the database guarantee the information hereby given to be up to date and correct to the best of our knowledge. Therefore the document does not need to be signed. By accepting this specification document, the client assures himself to dispose of the latest and up to date specification information. All other means of product communication can not be guaranteed to be up to date as they are not covered by a validated QA management tool.