

PRODUCT DATA SHEET

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Replaces version from:
EAN code: 5000241904193

FLEX QUARTO

MATERIAL CODES

Company	Product code
CSM UNITED KINGDOM LTD	JQL

LEGAL NAME

Name of the food:	Puff pastry margarine
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PRODUCT DESCRIPTION

Puff pastry applications, Margarine
A high quality pastry margarine, sliced into four. A blend of vegetable oil, water, salt & emulsifier – E471

GENERAL INFORMATION

Country of origin:	Great Britain
Physical condition:	Solid

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	12.500 g			
Height:	190 mm	185 - 195 mm		
Length:	310 mm	305 - 315 mm		
Width:	210 mm	205 - 215 mm		

SENSORIAL INFORMATION

Taste:	Not rancid, No off-taste	Odour:	Not rancid, No foreign odours
Visual aspect:	Solid, Creamy	Plasticity:	Plastic
Structure:	Firm, Plastic, Creamy, Solid	Colour:	Cream colour, White, Off White

FORMULATION

Ingredient	E-Number	Source	Country of origin
Vegetable oil			
Palm			Benin/Brazil/Ivory Coast/Cameroon/Colombia/Costa Rica/Ecuador/Honduras/Indonesia/Malaysia/Papua New Guinea/Solomon Islands
Rapeseed			Finland/France/Great Britain
Water			Great Britain
Salt			Great Britain
Emulsifier			
Mono- and diglycerides of fatty acids (E 471)	E 471		Denmark

INGREDIENT DECLARATION

Vegetable oils: Palm oil, Rapeseed oil; Water; Salt; Emulsifier: Mono- and diglycerides of fatty acids (E 471).

NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	2.997 kJ (729 kcal)
Fat:	81,0 g
of which safa:	43,0 g
of which mufa:	29,0 g
of which pufa:	8,0 g
Carbohydrate:	0,0 g
of which sugars (mono- and disaccharides):	0,0 g
Fibre:	0,0 g
Protein:	0,0 g
Salt (Na x 2.5):	1,2500 g

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ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

Fats of which tfa:	1,0 g
Salt (NaCl):	1.300,0 mg
Minerals - Sodium:	500,0 mg
Mineral substance (ash):	1.300,0 mg
Alcohol:	0,0 g
Water:	18,7 g

ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	No	No	Yes
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	No
Fish and products thereof	No	No	Yes
Peanuts and products thereof	No	No	Yes
Soybeans and products thereof	No	No	Yes
Milk and products thereof (including lactose)	No	Yes	Yes
Nuts and products thereof	No	No	Yes
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame and products thereof	No	No	Yes
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: Milk / Lactose.

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	No	Yes
Wheat	No	No	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	No	No
Fish	No	No	Yes
Peanuts	No	No	Yes
Soy	No	No	Yes
Cow's milk	No	Yes	Yes
Nuts	No	No	Yes
Almonds	No	No	No
Hazelnut	No	No	Yes
Walnuts	No	No	Yes
Cashew	No	No	No
Pecan nuts	No	No	No
Brazil nuts	No	No	Yes
Pistachio nuts	No	No	No
Macadamia/Queensland nuts	No	No	Yes
Celery	No	No	No
Mustard	No	No	No
Sesame	No	No	Yes
Sulphite	No	No	No
Lupine	No	No	No
Molluscs	No	No	No
Lactose	No	Yes	Yes
Cocoa	No	No	No
Glutamate (E 620 - E 625)	No	No	No
Chicken meat	No	No	No
Coriander	No	No	No
Corn	No	No	No
Legumes	No	No	No
Beef	No	No	No
Pork	No	No	No
Carrot	No	No	No

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GMO INFORMATION

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

DIET INFORMATION

Kosher:	No	Suitable for Coeliac diet:	Yes
Halal:	Yes - not certified	Suitable for persons with lactose allergy:	Yes
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	Yes
Suitable for lacto vegetarians:	Yes	FDA approved:	Yes
Suitable for ovo vegetarians:	Yes		
Suitable for vegans:	Yes		

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Fats				
Contents				
Moisture content:	18,7 %			Drying oven 105°C

MICROBIOLOGICAL INFORMATION

Refined Oils manufactured by AarhusKarlshavn UK Ltd are automatically sterilized in the final processing stage. Moreover, their composition precludes the growth of all pathogens and spoilage organisms, and virtually all other microorganisms. Because of this, AarhusKarlshavn UK Ltd does not undertake routine microbiological QC of products. However, processes and products are monitored for hygiene.

SHELF LIFE AND LOGISTICAL INFORMATION

Transport conditions	
Transport temperature:	10 - 20 °C

PACKAGING INFORMATION

Distribution unit					
Weight net:	12,5 kg	Weight gross:	12,816 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Pallet Chep Wooden 1000 x 1200				
DU's per layer:	16 PCE	Layers:	5 PCE	DU's per pallet:	80 PCE
Weight net:	1.000 kg	Weight gross:	1.065,28 kg	Total pallet height:	145 cm
Primary packaging					
Description:	Wrapper	Material:	HDPE		
Dimensions:	210x330x190 mm				
Weight:	16 g				
Colour:	Green				
Secondary packaging					
Description:	Carton	Material:	Corrugated board		
Dimensions:	210x330x210 mm				
Weight:	300 g				
Coding					
Other codes:	Julian code, Batch number, Time	Expiry date:	DDMMYYYY		

FOOD SAFETY / HACCP

Physical hazards - specific control system				
	Present			Remarks
Sieves:	Yes	Mesh:	0,05 mm	
Filters:	Yes			0,5 mm
Metal detection:	Yes			
Ferrous:		Ø control device:	4 mm	
Non-ferrous:		Ø control device:	4 mm	
Stainless steel:		Ø control device:	4 mm	

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

STATEMENT

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