PRODUCT DATA SHEET

CSM Bakery Solutions

www.csmbakerysolutions.com



Last changed on:	01.01.2019
EAN code:	5025183027359
	5025183027350

CALCIUM PROPIONATE 2

MATERIAL CODES

Article number		
CSM article number	10141592	
Company	Product code	
CSM UNITED KINGDOM LTD CSM Global One	OAG 10141592	

NAME OF THE FOOD

Name of the food: Calcium propionate

PRODUCT DESCRIPTION

Calcium salt of propionic acid

GENERAL INFORMATION

Country of origin:	Germany
EU category:	Preservative
Product origin:	Synthetical
Product type:	Synthetical
Physical condition:	Powder

USER INSTRUCTION

Application Ready to use

SENSORIAL INFORMATION

 Taste:
 Typical
 Odour:
 Typical

 Visual aspect:
 Granulated, Powder
 Colour:
 White

 Structure:
 Granulate

INGREDIENT DECLARATION

Preservative Calcium propionate (E 282)

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	980 kJ	(234 kcal)
Fat:	0,0 g	
of which safa:	0,0 g	
of which mufa:	0,0 g	
of which pufa:	0,0 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):	0,0000 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which tfa:	0,0 g
Salt (NaCI):	0,0 mg
Minerals - Sodium:	0,0 mg
Minerals - Calcium:	20.000,0 mg
Organic acids:	74,0 g
Water:	3,0 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	No	No
Wheat	No	No	No
Rye	No	No	No
Barley	No	No	No
Oat	No	No	No
Spelt	No	No	No
Kamut	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	No
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)	No	No	No
Nuts and products thereof	No	No	No
Almonds	No	No	No
Hazelnuts	No	No	No
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 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 mg/l	0 PPM *	No	No
Lupine and products thereof	No	No	No
Molluscs and products thereof	No	No	No
* According Regulation (EU) No 1169/2011, sulphur dioxide and sulphites only at concentration of more t	han 10 mg/kg or 10 mg/liter expres	sed as SO2 need to be labelled.	
"May contain" allergens			
May contain traces of:			

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	
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SUSTAINABILITY

Type: No PO/PK Value: Supply chain model:

DIET INFORMATION

Kosher:Yes - certifiedSuitable for coeliac diet:YesHalal:Yes - certifiedSuitable for persons with lactose intolerance:YesSuitable for (lacto ovo) vegetarians:YesSuitable for persons with cow's milk protein allergy:Yes

Suitable for lacto vegetarians: Yes
Suitable for ovo vegetarians: Yes
Suitable for vegans: Yes

Suitable for vegetarian/vegan is based on ingredients list and does not take into account possible cross contact during production.

CHEMICAL INFORMATION

Target	Interval	Typical value	Method / Remarks		
pH					
	6,0 - 9,0		FCC, E 282		
Contents					
	<= 4 %		FCC, 2h at 105°C / E 282		
Others					
	<= 0,3 %		FCC, E 282		
	Target	6,0 - 9,0	6,0 - 9,0		

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PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Others				
Purity:		> 99 %		FCC, E 282

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				ISO 4833
Enterobacteriaceae:	/ g	10				ISO 7402
Moulds:	/ g	100				ISO 7954
Yeasts:	/ g	100				ISO 7954
Salmonella:	/25 g	Not				ISO 6579:2002
		detectable				
		Microbiologic not part of supplier's specification				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions
Shelf life after production:

Shelf life after production: 1.095 Days Storage temperature: 15 - 25 °C

Storage advice: Cool, Dry, Infestation free, Ambient

Transport conditions

Transport temperature: 15 - 20 °C

PACKAGING INFORMATION

Distribution unit					
Weight net:	25 kg	Weight gross:	25,3 kg		
Pallet					
Pallet type:	Euro pallet				
DU's per layer:	3 PCE	Layers:	10 PCE	DU's per pallet:	30 PCE
Weight net:	750 kg	Weight gross:	785 kg	Total pallet height:	120 cm
Primary packaging					
Description:	Bag		Material:	Paper with PE inliner	
Weight:	274 g				
Colour:	Brown				
Length:	950 mm				
Width:	500 mm				
Height:	180 mm				
Remarks:	274 g per bag:	74 g PE film + 200 g Pa	per bag		
Coding					
Production date:	DD/MM/YY	Expiry date:	DD/MM/YY	Lot code:	LXY
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				
Tertiary packaging					
Description:	Pallet		Material:	Wood	
Dimensions:	1200x800x144	!			
Weight:	22.000 g				
Colour:	Brown				
Coding					
Production date:	DD/MM/YY	Expiry date:	DD/MM/YY	Lot code:	LXY
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				

CONTAMINATION

	Legally maximum allowed level	Maximum value	Typical value	Method / Remarks
Heavy metals				
As:	3 mg/kg	3 mg/kg		
Fe:	50 mg/kg	50 mg/kg		
Hg: Pb:	1 mg/kg	1 mg/kg		
Pb:	5 mg/kg	5 mg/kg		
Other contaminants				
Fluoride	10 mg/kg			

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FOOD SAFETY / HACCP

Physical hazards - specific control system					
Sieves:	Present Yes	Mesh:	3 mm	Remarks Sieve is placed before magnetic separator and filling area / material of sieve is stainless steel	
Metal detection:	Yes				
Ferrous:		Ø control device:			
Non-ferrous:		Ø control device:			
Stainless steel:		Ø control device:			
Others:	Yes			Metal separator	

LEGAL INFORMATION

International ingredient numbering					
Туре	Number	Remarks			
EU (E-number)	E 282				
EU (E-number)	E 282				
CN code (EU)	29155000				
CN code (EU)	29155000				
All products are conform to	to the European and National foo	d legislation.			

STATEMENT

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