

## PRODUCT DATA SHEET

**CSM Ingredients**  
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Last changed on: 09.01.2020

### COCONUT MACAROON MIX

#### MATERIAL CODES

<b>Article number</b>	
CSM article number	<b>10141872</b>
<b>Company</b>	<b>Product code</b>
CSM Global One	10141872
<b>Others</b>	
EAN code	5000241983563
CN code (EU)	19012000007007

#### NAME OF THE FOOD

<b>Name of the food:</b>	Coconut macaroon mix
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#### PRODUCT DESCRIPTION

A complete ready to use mix, required reconstitution with cold water and then baked to produce coconut buns, slabs etc

#### GENERAL INFORMATION

<b>Country of origin:</b>	Great Britain	<b>Continent of origin:</b>	Europe (EU)
<b>Product type:</b>	Compounded raw materials		
<b>Physical condition:</b>	Powder		

#### USER INSTRUCTION

<b>Application</b>	
Rehydrate before use.	
<b>Working instructions</b>	
<b>Dosage:</b>	100 %

#### SENSORIAL INFORMATION

<b>Taste:</b>	Coconut, Sweet, Vanilla	<b>Odour:</b>	Coconut, Vanilla
<b>Visual aspect:</b>	Mix	<b>Colour:</b>	Off White
<b>Structure:</b>	Powder, Flakes		

#### INGREDIENT DECLARATION

Desiccated coconut (Preservative: SULPHUR DIOXIDE); Sugar; Starch; EGG WHITE POWDER; WHOLE MILK POWDER; SKIMMED MILK POWDER; WHEY POWDER; Raising agent: Diphosphates, Sodium carbonates; Rice flour; Flavouring.

#### NUTRITIONAL INFORMATION

<b>Per 100 grams product</b>		
<b>Energy:</b>	1.998 kJ	(479 kcal)
<b>Fat:</b>	28,3 g	
of which saturated fatty acids:	25,8 g	
of which mono unsaturated fatty acids:	2,6 g	
of which poly unsaturated fatty acids:	0,0 g	
<b>Carbohydrate:</b>	52,1 g	
of which sugars:	47,3 g	
<b>Fibre:</b>	6,7 g	
<b>Protein:</b>	5,8 g	
<b>Salt (Na x 2.5):</b>	0,2825 g	

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## ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,0 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,0 g
Salt (NaCl):	282,5 mg
Minerals - Sodium:	113,0 mg
Minerals - Magnesium:	2,0 mg
Minerals - Iron:	0,1 mg
Minerals - Calcium:	5,0 mg
Water:	9,0 g

## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
Cereals containing gluten and products thereof	No	No	Yes
Wheat	No	No	Yes
Rye	No	No	No
Barley	No	No	No
Oat	No	No	No
Spelt	No	No	No
Khorasan wheat	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	Yes	Yes	Yes
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	Yes
Soybeans and products thereof	No	No	Yes
Milk and products thereof (including lactose)	Yes	Yes	Yes
Nuts and products thereof	No	No	Yes
Almonds	No	No	Yes
Hazelnuts	No	No	Yes
Walnuts	No	No	Yes
Cashew	No	No	Yes
Pecan nuts	No	No	Yes
Brazil nuts	No	No	Yes
Pistachio nuts	No	No	Yes
Macadamia/Queensland nuts	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 mg/l	50 PPM *	Yes	Yes
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 than 10 mg/kg or 10 mg/liter expressed as SO2 need to be labelled.

### "May contain" allergens

May contain traces of: -.

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'.

## 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

## SUSTAINABILITY

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

## DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	Yes
Suitable for lacto vegetarians:	No	Suitable for persons with lactose intolerance:	No
Suitable for ovo vegetarians:	No	Suitable for persons with cow's milk protein allergy:	No
Suitable for vegans:	No		

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## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	5 000				ISO 4833
Coliforms:	/ g	10				ISO 4832
E. coli:	/ g	10				ISO 16649-2
Moulds:	/ g	500				ISO 21527-1
Yeasts:	/ g	500				ISO 21527-1
Staphylococcus aureus:	/ g	100				ISO 6888-1
Salmonella:	/ 25 g	Absent				ELISA
Listeria monocytogenes:	/25 g	Absent				AES 10/03-09/00

## SHELF LIFE AND LOGISTICAL INFORMATION

<b>Storage conditions</b>	
Shelf life after production:	180 Days
Storage temperature:	15 - 18 °C
Relative humidity storage:	< 65 %
Storage advice:	Cool, Dry conditions
<b>Storage conditions once opened (Lab simulation)</b>	
Shelf life:	120 Days
Storage temperature:	15 - 18 °C
Storage advice:	Cool, Dry
<b>Transport conditions</b>	
Transport temperature:	< 20 °C

## PACKAGING INFORMATION

<b>Distribution unit</b>				
Weight net:	10 kg	Weight gross:	10,408 kg	Number of pieces: 1 PCE
<b>Pallet</b>				
Pallet type:	Pallet 1000 X 1200			
DU's per layer:	10 PCE	Layers:	7 PCE	DU's per pallet: 70 PCE
Weight net:	700 kg	Weight gross:	753,56 kg	Total pallet height: 165 cm
<b>Primary packaging</b>				
Description:	Bag	Material:	PE	
Number of pieces:	1 PCE			
Dimensions:	401x303x1 mm			
Weight:	16 g			
<b>Coding</b>				
		Expiry date:	DDMMYYYY	
<b>Secondary packaging</b>				
Description:	Box	Material:	Cardboard	
Number of pieces:	1 PCE			
Dimensions:	304x160x150 mm			
Weight:	392 g			
<b>Coding</b>				
		Expiry date:	Yes	Lot code: Julian code, Batch number
<b>Tertiary packaging</b>				
Description:	Pallet	Material:	Wood	
Dimensions:	1200x1000 mm			
Weight:	25.000 g			

## FOOD SAFETY / HACCP

Physical hazards - specific control system			
	Present	Mesh:	Remarks
Sieves:	Yes	5 mm	
Metal detection:	Yes		
Ferrous:		Ø control device: 3 mm	
Non-ferrous:		Ø control device: 4 mm	
Stainless steel:		Ø control device: 5 mm	

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## LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19012000007007	
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 cannot be guaranteed to be up to date as they are not covered by a validated C&D management tool.

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Change:	Allergens present in product