

PRODUCT DATA SHEET

CSM Bakery Solutions
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Last changed on: 02.01.2019

Strawberry flavour crembel fudge icing**MATERIAL CODES****Article number**

CSM article number **10234570**

Company**Product code**

CSM Global One 10234570

NAME OF THE FOOD

Name of the food: Strawberry flavoured icing

PRODUCT DESCRIPTION

Icings

Pink strawberry flavoured icing that is melted to coat doughnuts. With natural flavour and colour.

GENERAL INFORMATION

Country of origin: Great Britain

Physical condition: Soft, Solid

USER INSTRUCTION**Application**

For professional use only.

SENSORIAL INFORMATION

Taste: Sweet, Strawberry, Without foreign taste

Odour: Sweet, Strawberry, No foreign odours

Visual aspect: Soft, Solid

Colour: Pink

Structure: Smooth, Homogeneous, Soft, Solid

INGREDIENT DECLARATION

Sugar; Glucose syrup (Preservative: SULPHUR DIOXIDE); Palm fat; Water; Rapeseed oil; SKIMMED MILK POWDER; Emulsifier: Mono- and diglycerides of fatty acids; Vegetable extract (Apple; Blackcurrant; Radish); Natural flavouring; Acidity regulator: Citric acid; Colour: Carotenes.

NUTRITIONAL INFORMATION**Per 100 grams product**

Energy:	1.872 kJ	(446 kcal)
Fat:	18,4 g	
of which safa:	6,6 g	
of which mufa:	8,4 g	
of which pufa:	3,3 g	
Carbohydrate:	68,9 g	
of which sugars (mono- and disaccharides):	61,3 g	
Fibre:	0,1 g	
Protein:	0,9 g	
Salt (Na x 2.5):	0,0340 g	

ADDITIONAL NUTRITIONAL INFORMATION**Per 100 grams product**

Fats of which tfa:	0,1 g
Salt (NaCl):	0,0 mg
Minerals - Sodium:	13,6 mg
Water:	11,6 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	Yes
Wheat	No	No	Yes
Rye	No	No	No
Barley	No	No	Yes
Oat	No	No	Yes
Spelt	No	No	Yes
Kamut	No	No	No
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	Yes	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	No
Pecan nuts	No	No	Yes
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	Yes
Sesame and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	19 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: Egg, Soy.			

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

DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	Yes
Suitable for lacto vegetarians:	Yes	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		

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

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MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				UKAS Accredited Method, PCA, ISO 4833, Random Sample taken from the line monthly with the view of testing all product groups annually UKAS Accredited Method, ISO 21528-2, VRBD agar, Random Sample taken from the line monthly with the view of testing all product groups annually UKAS Accredited Method, ISO 16649-2, TBX Agar, Random Sample taken from the line monthly with the view of testing all product groups annually UKAS Accredited Method, ISO 21527-1, Random Sample taken from the line monthly with the view of testing all product groups annually UKAS Accredited Method, ISO 21527-1, Random Sample taken from the line monthly with the view of testing all product groups annually UKAS Accredited Method, ISO 6579:2002, Random Sample taken from the line monthly with the view of testing all product groups annually
Enterobacteriaceae:	/ g	10				
E. coli:	/ g	10				
Moulds:	/ g	100				
Yeasts:	/ g	100				
Salmonella:	/25 g	Absent				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	180 Days
Storage temperature:	18 - 25 °C
Storage advice:	Keep packaging closed and dry during storage.
Transport conditions	
Transport temperature:	18 - 25 °C

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PACKAGING INFORMATION

Distribution unit			
Weight net:	12,5 kg	Weight gross:	12,8 kg
		Number of pieces:	1 PCE
Pallet			
DU's per layer:	16 PCE	Layers:	5 PCE
Weight net:	1.000 kg	Weight gross:	1.049 kg
		DU's per pallet:	80 PCE
Primary packaging			
Description:	Pail	Material:	PP
Quantity:	1,000 PCE		
Weight:	265 g		
Colour:	Blue		
Height:	254 mm		
Description:	Lid	Material:	PP
Quantity:	1,000 PCE		
Weight:	60 g		
Colour:	Blue		
Description:	Disc	Material:	LDPE
Quantity:	1,000 PCE		
Weight:	3,74 g		
Colour:	Blue		
Diameter:	258 mm		
Secondary packaging			
Description:	Label	Material:	Paper
Quantity:	1,000 PCE		
Weight:	1 g		
Colour:	White		
Width:	170 mm		
Height:	219 mm		
Tertiary packaging			
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,2000 KG		
Weight:	15 g		
Width:	400 mm		
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,4000 KG		
Width:	500 mm		
Description:	Sheet	Material:	Corrugated board
Quantity:	2,0000 PCE		
Weight:	456 g		
Surface:	1,13 m2		
Colour:	Brown		
Length:	1.170 mm		
Width:	970 mm		

FOOD SAFETY / HACCP

Microbiological hazards - specific control system			
Food Safety / HACCP:			
Remarks:	Please see above for Product Micro Monitoring		
Physical hazards - specific control system			
Sieves:	Present Yes	Mesh: 2 - 5 mm	Remarks 5 mm filter for Fondants 2 mm filter for soft icings
Metal detection:	Not applicable	Ø control device:	
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:			

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	17049099	
All products are conform to the European and National food legislation.		

STATEMENT

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