

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on: 26.09.2017
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MELLO-MALLO**MATERIAL CODES****Article number**

CSM article number **10143149**

Company**Product code**

CSM UNITED KINGDOM LTD	MMK
CSM BENELUX BV	2656
AAK	2656
CSM Global One	10143149

NAME OF THE FOOD

Name of the food: Albumen based marshmallow

PRODUCT DESCRIPTION

An albumen based marshmallow

GENERAL INFORMATION

Physical condition: Smooth mass
Country of origin: Great Britain

USER INSTRUCTION**Application**

Ideal for filling cream and meringue topping.
Suitable for manufacture of filling cream.
Can be oven flashed.

Standard recipe

Instructions for use

Mix together 2 kg Mellomallo and 600g egg white on slow speed.
Whisk to peak on top speed.
Do not overfill mixing bowl (¼ full maximum).
Pipe into shape and allow to set.

For filling cream:

Blend 1.5kg Marvello cake margarine with 1.25kg fondant on slow speed.
Add 500g Mellomallo and beat for 10-15 mins on top speed.

SENSORIAL INFORMATION

Taste:	Sweet, Slightly vanilla, Without foreign taste	Odour:	Sweet, Slightly vanilla, No foreign odours
Visual aspect:	Smooth mass	Colour:	White
Structure:	Homogeneous, Smooth, Light, Aerated		

INGREDIENT DECLARATION

Glucose syrup (Preservative: Sulphur dioxide (E 220)); Sugar; Water; Maize starch; Dried egg white; Modified starch (E 1414); Stabiliser: Diphosphates (E 450); Acid: Acetic acid (E 260); Flavouring.

NUTRITIONAL INFORMATION**Per 100 grams product**

Energy:	1.211 kJ	(285 kcal)
Fat:	0,0 g	
of which safa:	0,0 g	
Carbohydrate:	70,2 g	
of which sugars (mono- and disaccharides):	41,7 g	
Protein:	0,8 g	
Salt (Na x 2.5):	0,063 g	

Article number: 10143149 Last changed on: 26.09.2017

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	Yes	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)	No	Yes	Yes
Nuts and products thereof	No	No	Yes
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	46 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: Milk / Lactose, 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

Kosher: No
Halal: No
Suitable for (lacto ovo) vegetarians: Yes

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
pH				
pH:		4,0 - 4,8		

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
Enterobacteriaceae:	/ g	10				UKAS Accredited Method, ISO 21528-2, VRBD agar, Random Sample taken from the line monthly with the view of testing all product groups annually
E. coli:	/ g	10				UKAS Accredited Method, ISO 16649-2, TBX Agar, Random Sample taken from the line monthly with the view of testing all product groups annually
Moulds:	/ g	100				UKAS Accredited Method, ISO 21527-1, Random Sample taken from the line monthly with the view of testing all product groups annually
Yeasts:	/ g	100				UKAS Accredited Method, ISO 21527-1, Random Sample taken from the line monthly with the view of testing all product groups annually
Salmonella:	/25 g	Absent				UKAS Accredited Method, ISO 6579:2002, Random Sample taken from the line monthly with the view of testing all product groups annually

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	161 Days
Storage temperature:	< 20 °C
Storage advice:	Ambient, Store in a cool and dry place.

Article number: 10143149	Last changed on: 26.09.2017
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PACKAGING INFORMATION

Distribution unit			
Weight net: 10 kg	Weight gross: 10,699 kg	Number of pieces: 1 PCE	
Primary packaging			
Description: Disc	Material: Paper		
Description: Pail	Material: PP		
Description: Lid	Material: PP		
Secondary packaging			
Description: Label	Material: Paper		

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 cannot be guaranteed to be up to date as they are not covered by a validated C&D management tool.