

PRODUCT DATA SHEET

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Replaces version from:
EAN code: 5025183001274

FARMETTE

MATERIAL CODES

Company	Product code
CSM UNITED KINGDOM LTD	HTE

LEGAL NAME

Name of the food: vegetable whipping cream

PRODUCT DESCRIPTION

Sweet alternative to Dairy Cream.

GENERAL INFORMATION

Continent of origin: Europe

SENSORIAL INFORMATION

Taste: Pleasant, Slightly vanilla, Free from off-flavours
Structure: Smooth, Homogeneous
Odour: Free from off-flavours
Colour: Golden

FORMULATION

Ingredient	E-Number	Source	Country of origin
Sugar			United Kingdom/Ireland
Vegetable oil			
		Palm	Indonesia/Malaysia
		Rapeseed	Argentina/Australia/Austria/Belgium/Czech Republic/Denmark/France/Germany/Hungary/Poland/Romania/Russia/Slovakia/United Kingdom
Water			Ireland
Emulsifier			
	E 475	Polyglycerol esters of fatty acids (E 475)	Denmark
	E 471	Mono- and diglycerides of fatty acids (E 471)	Great Britain
Polysorbate 60 (E 435)	E 435		Great Britain
Humectant			
	E 420	Sorbitols (E 420)	Great Britain/Ireland
	E 1520	Propylene glycol (E 1520)	Great Britain/Ireland
Acidity regulator			
	E 570	Stearic acid (E 570)	Germany/China
	E 524	Sodium hydroxide (E 524)	Germany/China
Colour			
	E 160a	Carotenes (E 160a)	Germany
Flavouring		Vanilla	The Netherlands

INGREDIENT DECLARATION

Sugar; Vegetable oils: (Palm oil, Rapeseed oil); Water; Emulsifier: (Polyglycerol esters of fatty acids (E 475), Mono- and diglycerides of fatty acids (E 471), Polysorbate 60 (E 435)); Humectant: (Sorbitol (E 420), Propylene glycol (E 1520)); Acidity regulator: (Stearic acid (E 570), Sodium hydroxide (E 524)); Colour: Carotenes (E 160a); Flavouring.

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NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	1.929 kJ (463 kcal)
Fat:	32,0 g
of which safa:	13,0 g
of which mufa:	12,0 g
of which pufa:	5,0 g
Carbohydrate:	44,0 g
of which sugars (mono- and disaccharides):	44,0 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:	0,5 g
Salt (NaCl):	0,0 mg
Minerals - Sodium:	0,0 mg
Water:	23,0 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	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	Yes	Yes
Milk and products thereof (including lactose)	No	Yes	Yes
Nuts and products thereof	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 ml/l	0 PPM	No	No
Molluscs and products thereof	No	No	No
Lupine and products thereof	No	No	No
Allergens according LEDA			
Gluten	No	No	No
Crustaceans	No	No	No
Egg	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soy	No	Yes	Yes
Cow's milk	No	Yes	Yes
Nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame	No	No	No
Sulphite	No	No	No
Lupine	No	No	No
Molluscs	No	No	No

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:	No	Suitable for persons with lactose allergy:	Yes
Suitable for (lacto ovo) vegetarians:	Yes		
Suitable for vegans:	Yes		

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CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
pH				
pH:	8,5	8,2 - 8,7		pH meter
Contents				
Moisture content:	23 %	22 - 24 %		Moisture analyser

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Rheology				
Texture analysis				
Penetrometer:	55 mm	40 - 70 mm		

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	10.000	1.000			ISO 4833
Enterobacteriaceae:	/ g	100	10			ISO 4832
Moulds:	/ g	50	5			ISO 7954
Yeasts:	/ g	50	5			ISO 7954
Salmonella:	/25 g	Absent				
Listeria monocytogenes:	/25 g	Absent				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life:	120 Days
Storage temperature:	18 - 25 °C
Storage advice:	Cool, Ambient, Dry conditions

PACKAGING INFORMATION

Distribution unit					
Weight net:	12,5 kg				
Pallet					
Pallet type:	Pallet 1000 X 1200				
DU's per layer:	20 PCE	Layers:	4 PCE	DU's per pallet:	80 PCE
Secondary packaging					
Coding					
Other codes:	Batch number	Expiry date:	Yes		

LEGAL INFORMATION

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

STATEMENT

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