

PRODUCT DATA SHEET

CSM Bakery Solutions
www.csmbakerysolutions.com



Last changed on: 01.06.2017
EAN code: 5025183000796

CARROT CAKE TOPPING MB

MATERIAL CODES

Article number

CSM article number **10141616**

Company

CSM UNITED KINGDOM LTD
CSM BENELUX BV
CSM Global One

Product code

HSD
20803
10141616

NAME OF THE FOOD

Name of the food: Ready to use cream cheese flavoured topping. Contains min 3.5% cheese powder

PRODUCT DESCRIPTION

Ready to use topping for sheet cakes and similar products with delicious cream cheese flavour.

Easy to use. Use directly from pail

GENERAL INFORMATION

Physical condition:

Paste

Country of origin:

Great Britain

USER INSTRUCTION

General advice

Instructions for Use:

Spread straight from the pail or beat to desired consistency.

Spread onto sheet of carrot cake using spatula or comb scraper.

Can also be piped.

Can be beaten for lighter texture.

Not recommend for freeze thaw or overwrapping applications.

Application

For professional use only.

SENSORIAL INFORMATION

Taste: Sweet, Cream cheese, Dairy, Vanilla

Odour: Sweet, Cream cheese, Dairy, Vanilla

Visual aspect: Soft, Paste

Colour: Cream colour

Structure: Homogeneous, Smooth, Light, Creamy, No lumps

INGREDIENT DECLARATION

Sugar; Margarine (Palm fat; Vegetable oils: Rapeseed, Sunflower; Water; Salt; Emulsifier: Polyglycerol esters of fatty acids (E 475); Flavouring; Colour: Curcumin (E 100), Annatto (E 160b)); Water; **Skimmed milk powder**; Modified starch; Glucose syrup; **Milk cream powder**; **Cheese powder**; Flavouring (**contains barley**; contains caffeine); **Egg white powder**; Acid: Lactic acid (E 270), Acetic acid (E 260); Corn flour; Emulsifier: Polysorbate 60 (E 435); Preservative: Potassium sorbate (E 202); Emulsifying salt: Sodium phosphates (E 339); Salt; Thickener: Xanthan gum (E 415); Colour: Annatto (E 160b).

NUTRITIONAL INFORMATION

Per 100 grams product

Energy: 1.827 kJ (436 kcal)

Fat: 21,9 g

of which safa: 8,3 g

Carbohydrate: 56,5 g

of which sugars (mono- and disaccharides): 50,8 g

Protein: 2,8 g

Salt (Na x 2.5): 0,702 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	Yes	Yes	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)	Yes	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	6 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: 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

SUSTAINABILITY

Type: Palm oil Value: 100 % Supply chain model: Mass balance

Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rspo.info.
 RSPO Member ID: 4-0764-16-000-00 (former: 4-0393-14-000-00); RSPO SCCS Certificate code: CU-RSPO SCC-816623

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
pH				
pH:		4,7 - 5,2		

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	Not applicable				UKAS Accredited Method, ISO 6888-1, Random Sample taken from the line Monthly with the view of testing all product groups annually Random Sample taken from the line weekly with the view of testing all product groups annually
Staphylococcus aureus:	/ g	50				
Salmonella:	/25 g	Not applicable				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	182 Days
Storage temperature:	5 - 15 °C
Storage advice:	Store in a cool and dry place., Store away from direct sunlight

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PACKAGING INFORMATION

Distribution unit			
Weight net:	10 kg	Weight gross:	10,325 kg
		Number of pieces:	1 PCE
Primary packaging			
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.