

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 26.09.2022

CREMBEL CARAMEL FUDGE PO SG**MATERIAL CODES****Article number**

CSM article number **10141960**

Company

CSM Global One

Product code

10141960

Others

EAN code 5059727002946
CN code (EU) 21069098497008

NAME OF THE FOOD

Name of the food: Caramel flavoured icing

PRODUCT DESCRIPTION

Ready to use caramel fudge icing for topping, filling and coating a wide range of confectionery.

GENERAL INFORMATION

Country of origin: Great Britain

Continent of origin: Europe

Physical condition: Semi-solid

USER INSTRUCTION**General advice**

A caramel, fudge icing for use after melting, beating or piping:

For coating work melted
Warm to 43-46 °C for enrobing, spreading and dripping

For coating/filling work (beaten)
Using a machine fitted with a beater, beat on medium speed until desired consistency is obtained (approximately 3-54 minutes).
The final beaten consistency can be "heavy" or "light" depending on the mixing time given

For light filling
A light and delicate texture filling can be obtained by blending one part Marvello Cake Margarine to three parts Crembel Fudge.
Beat together on medium speed, until desired texture is obtained.

Replace Lid after use

Application

For professional use only.

SENSORIAL INFORMATION

Taste: Sweet, Caramel, Without foreign taste

Odour: Sweet, Caramel, No foreign odours

Visual aspect: Soft, Solid

Colour: Caramel, Brown

Structure: Smooth, Homogeneous, Semi-solid

INGREDIENT DECLARATION

Sugar; Glucose syrup (Preservative: SULPHUR dioxide); Palm fat; Rapeseed oil; Water; WHEY powder; Emulsifier: Mono- and diglycerides of fatty acids; Colour: Plain caramel, Ammonia caramel, Flavouring; Preservative: Potassium sorbate; Acid: Acetic acid; Caramelized sugar.

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NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.895 kJ	(451 kcal)
Fat:	19,4 g	
of which saturated fatty acids:	6,9 g	
of which mono unsaturated fatty acids:	8,9 g	
of which poly unsaturated fatty acids:	3,5 g	
Carbohydrate:	68,7 g	
of which sugars:	61,2 g	
Fibre:	0,1 g	
Protein:	0,4 g	
Salt (Na x 2.5):	23,774 mg	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,1 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,1 g
Salt (NaCl):	3,8 mg
Minerals - Sodium:	9,5 mg
Water:	11,1 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	Yes
Wheat	No	No	Yes
Rye	No	No	No
Barley	No	No	Yes
Oat	No	No	Yes
Spelt	No	No	Yes
Khorasan wheat	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	No
Sesame and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	18 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, SOYA, GLUTEN.			

GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

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SUSTAINABILITY

Type: Palm oil	Value: 100 %	Supply chain model: Segregation
Supply Chain Model: Segregation. Contains certified sustainable palm oil. www.rspo.org. RSPO ID: 4-0764-16-000-00; RSPO #: CU-RSPO SCC-816623		

DIET INFORMATION

Suitable for (lacto ovo) vegetarians: Yes	Suitable for coeliac diet: No
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	

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Rheology				
Texture analysis				
Penetrometer:		100 - 200 mm		

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:	/ 1 g	10				
Moulds:	/ g	100				
Yeasts:	/ g	100				
Salmonella:	/ 25 g	Absent				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	182 Days
Storage temperature:	< 20 °C
Storage advice:	Infestation free, Store in a cool and dry place.
Storage conditions once opened (Lab simulation)	
Shelf life:	28 Days
Storage temperature:	< 20 °C
Storage advice:	Ambient
Remarks:	Use within 4 weeks of opening
Transport conditions	
Transport temperature:	< 20 °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			
Pallet type:	Pallet 1000 X 1200		
DU's per layer:	16 PCE	Layers:	5 PCE
Weight net:	1.000 kg	Weight gross:	1.051 kg
		DU's per pallet:	80 PCE
		Total pallet height:	143 cm
Primary packaging			
Description:	Bucket	Material:	PP
Weight:	313 g		
Colour:	Blue		
Height:	254 mm		
Diameter:	270 mm		
Description:	Lid	Material:	PP
Weight:	60 g		
Colour:	Blue		
Height:	16 mm		
Diameter:	265 mm		
Secondary packaging			
Description:	Label	Material:	Paper
Weight:	1 g		
Colour:	White		
Width:	170 mm		
Height:	219 mm		
Coding			
	Expiry date:	Yes	Lot code: YDDDLLTT (Year/Daycode/Product online/Time of being packed or palletised)
Tertiary packaging			
Description:	Pallet	Material:	Wood
Weight:	25.000 g		
Length:	1.200 mm		
Width:	1.000 mm		
Height:	160 mm		
Description:	Stretch foil	Material:	LLDPE
Weight:	15 g		
Width:	400 mm		
Description:	Stretch foil	Material:	LLDPE
Width:	500 mm		
Description:	Sheet	Material:	Corrugated board
Weight:	456 g		
Length:	1.170 mm		
Width:	970 mm		

FOOD SAFETY / HACCP

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: Ferrous: Non-ferrous: Stainless steel:	Not applicable	Ø control device: Ø control device: Ø control device:	

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	21069098497008	
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:	Ingredient declaration, Allergens "May contain"