

**PRODUCT DATA SHEET**

**CSM Ingredients**  
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Last changed on: 28.03.2022

**FLEX QUARTO**

**MATERIAL CODES**

<b>Article number</b>	
CSM article number	<b>10142417</b>
<b>Company</b>	<b>Product code</b>
CSM Global One	10142417
<b>Others</b>	
EAN code	5000241904193
CN code (EU)	1517109090

**NAME OF THE FOOD**

<b>Name of the food:</b>	Puff pastry margarine
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**PRODUCT DESCRIPTION**

Puff pastry applications, Margarine  
A high quality pastry margarine, sliced into four. A blend of vegetable oil, water, salt & emulsifier – E471

**GENERAL INFORMATION**

<b>Country of origin:</b>	United Kingdom
<b>Physical condition:</b>	Solid

**USER INSTRUCTION**

<b>Ready for use:</b>	Ready to use.
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**PRODUCT DIMENSIONS**

	Target	Interval	Method	Remark
<b>Weight</b>	12.500 g			
<b>Height:</b>	190 mm	185 - 195 mm		
<b>Length:</b>	310 mm	305 - 315 mm		
<b>Width:</b>	210 mm	205 - 215 mm		

**SENSORIAL INFORMATION**

<b>Taste:</b>	Not rancid, No off-taste	<b>Odour:</b>	Not rancid, No foreign odours
<b>Visual aspect:</b>	Solid	<b>Plasticity:</b>	Plastic
<b>Structure:</b>	Firm, Plastic, Solid	<b>Colour:</b>	Cream colour, White, Off White

**INGREDIENT DECLARATION**

Vegetable oils: Palm, Rapeseed; Water; Salt; Emulsifier: Mono- and diglycerides of fatty acids.

**NUTRITIONAL INFORMATION**

<b>Per 100 grams product</b>	
<b>Energy:</b>	2.997 kJ (729 kcal)
<b>Fat:</b>	82,0 g
of which saturated fatty acids:	43,0 g
of which mono unsaturated fatty acids:	26,0 g
of which poly unsaturated fatty acids:	8,0 g
<b>Carbohydrate:</b>	0,0 g
of which sugars:	0,0 g
<b>Fibre:</b>	0,0 g
<b>Protein:</b>	0,0 g
<b>Salt (Na x 2.5):</b>	1,3000 g

# FLEX QUARTO

Article number: 10142417	Last changed on: 28.03.2022
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## ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	1,0 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	1,0 g
Salt (NaCl):	1.300,0 mg
Minerals - Sodium:	520,0 mg
Mineral substance (ash):	1.300,0 mg
Alcohol:	0,0 g
Water:	18,7 g

## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
Cereals containing gluten and products thereof	No	No	Yes
Wheat	No	No	Yes
Rye	No	No	No
Barley	No	No	No
Oat	No	No	No
Spelt	No	No	No
Khorasan wheat	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	No
Fish and products thereof	No	No	Yes
Peanuts and products thereof	No	No	Yes
Soybeans and products thereof	No	No	Yes
Milk and products thereof (including lactose)	No	No	Yes
Nuts and products thereof	No	No	Yes
Almonds	No	No	No
Hazelnuts	No	No	Yes
Walnuts	No	No	Yes
Cashew	No	No	No
Pecan nuts	No	No	No
Brazil nuts	No	No	Yes
Pistachio nuts	No	No	Yes
Macadamia/Queensland nuts	No	No	Yes
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame and products thereof	No	No	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	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.			
<b>"May contain" allergens</b>			
May contain traces of: -.			
Based on the factory's risk analysis and risk management the presence by cross contaminations of some allergens in the production line is avoided. Therefore the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on 'cross contamination'.			

## 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

<b>Type:</b>	Palm oil	<b>Value:</b>	47 %	<b>Supply chain model:</b>	Mass balance
Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rspo.org. RSPO ID: 2-0001-04-000-00; RSPO #: CU-RSPO SCC-849722					
<b>Type:</b>	Palm oil	<b>Value:</b>	53 %	<b>Supply chain model:</b>	Segregation
Supply Chain Model: Segregation. Contains certified sustainable palm oil. www.rspo.org. RSPO ID: 2-0001-04-000-00; RSPO #: CU-RSPO SCC-849722					

# FLEX QUARTO

Article number: 10142417	Last changed on: 28.03.2022
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## DIET INFORMATION

Kosher:	Yes - certified	Suitable for coeliac diet:	Yes
Halal:	Yes - certified	Suitable for persons with lactose intolerance:	Yes
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	Yes
Suitable for lacto vegetarians:	Yes		
Suitable for ovo vegetarians:	Yes		
Suitable for vegans:	Yes		

"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.

## CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
<b>Fats</b>				
Fat content:	81 %			Calculated
<b>Contents</b>				
Moisture content:	18,7 %			Drying oven 105°C
Salt content:	1,3 %			

## PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
<b>Solid fat content</b>				
Solids at 10 °C (N10):	65 %			
Solids at 20 °C (N20):	44 %			
Solids at 30 °C (N30):	24 %			
Solids at 35 °C (N35):	18 %			
Solids at 40 °C (N40):	12 %			

## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				DIN EN ISO 4833-1/2:2013, ASU L 00.00-88/1:2004-07
Enterobacteriaceae:	/ g	10				DIN EN ISO 21528-1/2:2017-09, DIN EN ISO 21528-1/2:2009-12, ASU §64 LFGB L05.00-5:1990-06
Moulds:	/ g	100				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Yeasts:	/ g	100				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Salmonella:	/ 25 g	Not detectable				DIN EN ISO 6579:2017-07, EN ISO 16140:2003, ASU L00.00-98:2007-04, DIN 10135:2013-05, DIN EN ISO 6579:2003-03, ASU L.00.00-66:2002-05

## SHELF LIFE AND LOGISTICAL INFORMATION

<b>Storage conditions</b>	
Shelf life after production:	182 Days
Storage temperature:	14 - 18 °C
Storage advice:	Cool, Ambient, Dry
<b>Transport conditions</b>	
Transport temperature:	14 - 18 °C

# FLEX QUARTO

Article number: 10142417	Last changed on: 28.03.2022
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## PACKAGING INFORMATION

<b>Distribution unit</b>					
Weight net:	12,5 kg	Weight gross:	12,765 kg	Number of pieces:	1 PCE
<b>Pallet</b>					
Pallet type:	Pallet Chep Wooden 1000 x 1200				
DU's per layer:	16 PCE	Layers:	5 PCE	DU's per pallet:	80 PCE
Weight net:	1.000 kg	Weight gross:	1.051 kg	Total pallet height:	130 cm
<b>Primary packaging</b>					
Description:	Wrapped / foiled		Material:	HDPE	
Dimensions:	830 mm				
Weight:	40 g				
Colour:	Green				
<b>Secondary packaging</b>					
Description:	Carton		Material:	Corrugated board	
Dimensions:	323x203x203 mm				
Weight:	225 g				
<b>Coding</b>					
Other codes:	Julian code, Batch number, Time		Expiry date:	DDMMYYYY	
<b>Tertiary packaging</b>					
Description:	Pallet		Material:	Wood	
Dimensions:	1200x1000x150 mm				
Weight:	25.000 g				

## CONTAMINATION

	Legally maximum allowed level	Maximum value	Typical value	Method / Remarks
<b>Heavy metals</b>				
As:		0,1 mg/kg		
Cd:		0,05 mg/kg		
Cu:		0,05 mg/kg		
Fe:		0,5 mg/kg		
Hg:		0,02 mg/kg		
Ni:		0,2 mg/kg		
Pb:		0,1 mg/kg		
<b>Dioxines and PCB's</b>				
Sum of dioxines (WHO-PCDD/F-TEQ):		0,75 pg/g		
Sum of dioxines and dioxine-like PCB's:		1,25 pg/g		
<b>Polycyclic aromates hydrocarbons</b>				
Benzo(a)pyrene:		2 µg/Kg		
PAH4:		10 µg/Kg		

## FOOD SAFETY / HACCP

<b>Physical hazards - specific control system</b>				
Sieves:	Present	Mesh:	0,05 mm	Remarks
	Yes			
Filters:	Yes			1 mm
Metal detection:	Yes			
Ferrous:		Ø control device:	4 mm	
Non-ferrous:		Ø control device:	4 mm	
Stainless steel:		Ø control device:	4 mm	

## LEGAL INFORMATION

<b>International ingredient numbering</b>		
Type	Number	Remarks
CN code (EU)	1517109090	
All products are conform to the European and National food legislation.		

## STATEMENT

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Last changed on:	28.03.2022
Change:	Allergens "May contain", Origin (Information Sheet On Origin Of Raw Materials), Allergens information, Nutritional information