

**PRODUCT DATA SHEET**

**CSM Bakery Solutions**  
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**HXH MARVELLO 12.5KG BIB MB**

**MATERIAL CODES**

**Article number**

CSM article number **10143110**

**Company**

**Product code**

CSM Global One 10143110

**NAME OF THE FOOD**

Name of the food: Margarine

**PRODUCT DESCRIPTION**

Puff pastry applications, Margarine

HXH MARVELLO MB is general purpose margarine with flavouring and colour. Cake margarine.

**GENERAL INFORMATION**

Country of origin: United Kingdom

Continent of origin: Europe (EU)

Physical condition: Solid rectangular block

**USER INSTRUCTION**

**Application**

For professional use only.

**Standard recipe**

Only to be used in the bakery and/or the professional kitchen.

**SENSORIAL INFORMATION**

**Taste:** Butterlike, Not rancid, Free from off-taste

**Odour:** Butter odor, Not rancid, Free from off-flavours

**Visual aspect:** Solid rectangular block

**Plasticity:** Plastic, kneadable

**Structure:** Smooth, No lumps, Not aerated

**Colour:** Light yellow

**INGREDIENT DECLARATION**

Vegetable oils: Palm, Rapeseed; Water; Salt; Emulsifier: Polyglycerol esters of fatty acids; Flavouring; Colour: Annatto, Curcumin.

**NUTRITIONAL INFORMATION**

**Per 100 grams product**

<b>Energy:</b>	2,960 kJ	(720 kcal)
<b>Fat:</b>	80,0 g	
of which saturated fatty acids:	27,0 g	
of which mono unsaturated fatty acids:	37,0 g	
of which poly unsaturated fatty acids:	12,0 g	
<b>Carbohydrate:</b>	0,0 g	
of which sugars (mono- and disaccharides):	0,0 g	
<b>Fibre:</b>	0,0 g	
<b>Protein:</b>	0,0 g	
<b>Salt (Na x 2.5):</b>	2,0000 g	

**ADDITIONAL NUTRITIONAL INFORMATION**

**Per 100 grams product**

<b>Fats of which trans unsaturated fatty acids:</b>	0,9 g
<b>Carbohydrates of which fructose:</b>	0,0 g
<b>Salt (NaCl):</b>	2.000,0 mg
<b>Minerals - Sodium:</b>	800,0 mg
<b>Water:</b>	18,0 g

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## 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
Kamut	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	No
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	No
Brazil nuts	No	No	Yes
Pistachio nuts	No	No	No
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.

## SUSTAINABILITY

Type:	Palm oil	Value:	42 %	Supply chain model:	Mass balance
Type:	Palm oil	Value:	58 %	Supply chain model:	Segregation

## 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		

Suitable for vegetarian/vegan is based on ingredients list and does not take into account possible cross contact during production.

## CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
<b>Fats</b>				
<b>pH</b>				
pH serum:	6	5 - 7		ISO 7238
<b>Contents</b>				
Moisture content:		15 - 20 %		ULA E
Salt content:	2 %			Calculated
Sodium content:	0,8 %			Calculated

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## PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
<b>Solid fat content</b>				
Solids at 10 °C (N10):	34 %			AOCS Cd 16b-93
Solids at 20 °C (N20):	20 %	18 - 24 %		AOCS Cd 16b-93
Solids at 30 °C (N30):	12 %	9,5 - 13,5 %		AOCS Cd 16b-93
Solids at 35 °C (N35):	9 %	7 - 11 %		AOCS Cd 16b-93

## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
<b>Total viable count:</b>	/ g	1 000				ISO 4833, The refined oils used in the manufacture of this product are automatically sterilised in the final processing stage. Moreover, the product's composition precludes the growth of pathogens, spoilage organisms and virtually all other micro-organisms. Because of this AAK International does not undertake routine microbiological QC of products. However, processes and products are monitored for hygiene.
<b>Enterobacteriaceae:</b>	/ g	10				ISO 21528-1
<b>E. coli:</b>	/ g	10				ISO 16649-2
<b>Moulds:</b>	/ g	10				ISO 7954
<b>Yeasts:</b>	/ g	10				ISO 7954
<b>Bacillus cereus:</b>	/ g	100				ISO 7932
<b>Staphylococcus aureus:</b>	/ g	10				ISO 6888-1
<b>Salmonella:</b>	/25 g	0				AFNOR BRD-07/6-07/04
<b>Listeria monocytogenes:</b>	/25 g	0				AFNOR BRD-07/10-04/05

## SHELF LIFE AND LOGISTICAL INFORMATION

<b>Storage conditions</b>	
Shelf life after production:	182 Days
Storage temperature:	14 - 18 °C
Storage advice:	Store in a cool and dry place., Store away from direct sunlight, Avoid exposure to products with strong odours
<b>Transport conditions</b>	
Transport temperature:	13 - 17 °C

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## PACKAGING INFORMATION

<b>Distribution unit</b>					
Weight net:	12,5 kg	Weight gross:	12,8 kg	Number of pieces:	1 PCE
<b>Pallet</b>					
Pallet type:	Pallet Chep Wooden Industrial - PCWI - 1200/1000/150				
DU's per layer:	16 PCE	Layers:	5 PCE	DU's per pallet:	80 PCE
Weight net:	1.000 kg	Weight gross:	1.052 kg	Total pallet height:	127 cm
<b>Primary packaging</b>					
Description:	Bag	Material:	HDPE, MDPE		
Number of pieces:	1 PCE				
Weight:	15 g				
Colour:	Orange				
Length:	130 mm				
Width:	130 mm				
Height:	328 mm				
<b>Secondary packaging</b>					
Description:	Box	Material:	Corrugated board		
Number of pieces:	1 PCE				
Weight:	275 g				
Length (outside):	315 mm				
Width (outside):	215 mm				
Height (outside):	222 mm				
Description:	Tape	Material:	BOPP		
Number of pieces:	1 PCE				
Weight:	1,18 g				
Colour:	Blue				
Width:	50 mm				
<b>Coding</b>					
Production date:	Yes	Expiry date:	Yes	Lot code:	Batch number
<b>Tertiary packaging</b>					
Description:	Stretch foil	Material:	LLDPE		
Number of pieces:	1 PCE				
Weight:	193 g				
Width:	500 mm				
Description:	Label	Material:	Paper		
Number of pieces:	2 PCE				
Length:	210 mm				
Width:	148 mm				
Description:	Sheet	Material:	Cardboard		
Number of pieces:	2 PCE				
Weight:	195 g				
Length:	650 mm				
Width:	1.000 mm				
Description:	Pallet	Material:	Wood		
Number of pieces:	1 PCE				
Weight:	28.000 g				
Colour:	Light brown, Blue				
Length:	1.200 mm				
Width:	1.000 mm				
Height:	160 mm				
<b>Coding</b>					
Production date:	Yes	Expiry date:	Yes	Material code:	Yes
Name:	Yes	Supplier:	Yes		
EAN:	Yes				

## FOOD SAFETY / HACCP

<b>Physical hazards - specific control system</b>				
	<b>Present</b>			<b>Remarks</b>
Sieves:	Yes	Mesh:	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	

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**LEGAL INFORMATION**

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	15171090	
All products are conform to the European and National food legislation.		

**STATEMENT**

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