

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 28.10.2020

HXH MARVELLO 12.5KG BIB MB

MATERIAL CODES

Article number	
CSM article number	10143110
Company	
CSM BENELUX BV CSM Global One	Product code 45000 10143110
Others	
EAN code	5000241902069
CN code (EU)	1517109010

NAME OF THE FOOD

Name of the food:	Margarine
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PRODUCT DESCRIPTION

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 cakes
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, Plastic, Solid, No lumps, Not aerated	Colour:	Light yellow

INGREDIENT DECLARATION

Palm fat; Rapeseed oil; Water; Salt; Emulsifier: Polyglycerol esters of fatty acids; Flavouring; Colour: Annatto bixin, Curcumin.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	2.960 kJ	(720 kcal)
Fat:	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	
Carbohydrate:	0,0 g	
of which sugars:	0,0 g	
Fibre:	0,0 g	
Protein:	0,0 g	
Salt (Na x 2.5):	2,0000 g	

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ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,9 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,9 g
Carbohydrates of which fructose:	0,0 g
Salt (NaCl):	2.000,0 mg
Minerals - Sodium:	800,0 mg
Water:	18,0 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	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	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.			
"May contain" allergens			
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

Type: Palm oil	Value: 42 %	Supply chain model: Mass balance	
Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rsपो.org. RSPO ID: 2-0001-04-000-00; RSPO #: CU-RSPO SCC-849722			
Type: Palm oil	Value: 58 %	Supply chain model: Segregation	
Supply Chain Model: Segregation. Contains certified sustainable palm oil. www.rsपो.org. RSPO ID: 2-0001-04-000-00; RSPO #: CU-RSPO SCC-849722			

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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
Fats				
pH				
pH serum:	6	5 - 7		ISO 7238
Contents				
Moisture content:		15 - 20 %		ULA E
Salt content:	2 %			Calculated
Sodium content:	0.8 %			Calculated

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Solid fat content				
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
Total viable count:	/ 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.
Enterobacteriaceae:	/ g	10				ISO 21528-1
E. coli:	/ g	10				ISO 16649-2
Moulds:	/ g	10				ISO 7954
Yeasts:	/ g	10				ISO 7954
Bacillus cereus:	/ g	100				ISO 7932
Staphylococcus aureus:	/ g	10				ISO 6888-1
Salmonella:	/ 25 g	0				AFNOR BRD-07/6-07/04
Listeria monocytogenes:	/25 g	0				AFNOR BRD-07/10-04/05

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
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
Transport conditions	
Transport temperature:	13 - 17 °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 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
Primary packaging				
Description:	Bag	Material:	HDPE, MDPE	
Number of pieces:	1 PCE			
Weight:	15 g			
Colour:	Orange			
Length:	130 mm			
Width:	130 mm			
Height:	328 mm			
Secondary packaging				
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			
Coding				
Production date:	Yes	Expiry date:	Yes	Lot code: Batch number
Tertiary packaging				
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			
Coding				
Production date:	Yes	Expiry date:	Yes	
Name:	Yes	Supplier:	Yes	Material code: Yes
EAN:	Yes			

FOOD SAFETY / HACCP

Physical hazards - specific control system			
	Present		Remarks
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)	1517109010	
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:	Formulation