

**PRODUCT DATA SHEET**

**CSM Ingredients**  
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Last changed on: 06.05.2021

**DOUBLE FUDGE CHOCOLATE ICING MB**

**MATERIAL CODES**

<b>Article number</b>	
CSM article number	<b>10142151</b>
<b>Company</b>	
CSM DEUTSCHLAND GMBH	5025183024280
CSM Global One	10142151
<b>Others</b>	
EAN code	5025183024280
CN code (EU)	18069060907007

**NAME OF THE FOOD**

<b>Name of the food:</b>	Chocolate icing
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**PRODUCT DESCRIPTION**

A ready to use chocolate fudge icing
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**GENERAL INFORMATION**

<b>Country of origin:</b>	Great Britain	<b>Continent of origin:</b>	Europe
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**USER INSTRUCTION**

<b>General advice</b>	
Spread or pipe straight from the pail, or heat to 40°C for dipping	
<b>Application</b>	
Ready to use	

**SENSORIAL INFORMATION**

<b>Total product</b>			
<b>Taste:</b>	Chocolate	<b>Odour:</b>	Sweet, Chocolate
<b>Visual aspect:</b>	Smooth, brown mass. Some fat separation possible.	<b>Colour:</b>	Brown
<b>Structure:</b>	Viscous, Liquid		

**INGREDIENT DECLARATION**

Sugar; Glucose syrup (Preservative: SULPHUR DIOXIDE); Water; Palm fat; Rapeseed oil; Fat reduced cocoa powder (4,7%); SWEETENED CONDENSED MILK (MILK; Sugar; LACTOSE); Emulsifier: Mono- and diglycerides of fatty acids, Polysorbate 60, SOYA LECITHIN; Salt; Acid: Citric acid; Preservative: Potassium sorbate.
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**NUTRITIONAL INFORMATION**

<b>Per 100 grams product</b>		
<b>Energy:</b>	1.795 kJ	(428 kcal)
<b>Fat:</b>	19,8 g	
of which saturated fatty acids:	7,0 g	
of which mono unsaturated fatty acids:	8,5 g	
of which poly unsaturated fatty acids:	3,2 g	
<b>Carbohydrate:</b>	60,2 g	
of which sugars:	52,7 g	
<b>Fibre:</b>	1,7 g	
<b>Protein:</b>	1,4 g	
<b>Salt (Na x 2.5):</b>	0,1116 g	

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## 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):	118,5 mg
Minerals - Sodium:	44,6 mg
Water:	16,1 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	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	Yes	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	15 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.			
<b>"May contain" allergens</b>			
May contain traces of: EGG.			

## 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:	100 %	Supply chain model:	Mass balance
Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. <a href="http://www.rspo.org">www.rspo.org</a> .					
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		

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### MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
<b>Total viable count:</b>	/ 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
<b>Enterobacteriaceae:</b>	/ g	10				
<b>E. coli:</b>	/ g	10				
<b>Moulds:</b>	/ g	100				
<b>Yeasts:</b>	/ g	100				
<b>Salmonella:</b>	/ 25 g	Absent				

### SHELF LIFE AND LOGISTICAL INFORMATION

<b>Storage conditions</b>	
<b>Shelf life after production:</b>	180 Days
<b>Storage temperature:</b>	< 15 °C
<b>Storage advice:</b>	Ambient, Store in a cool and dry place.
<b>Storage conditions once opened (Lab simulation)</b>	
<b>Shelf life:</b>	28 Days
<b>Storage temperature:</b>	< 15 °C
<b>Storage advice:</b>	Ambient, Protect from moisture, direct sunlight and excessive heat, preferably below 30°C.
<b>Remarks:</b>	Use within 4 weeks after opening
<b>Transport conditions</b>	
<b>Transport temperature:</b>	< 15 °C

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## PACKAGING INFORMATION

<b>Distribution unit</b>			
Weight net:	12,5 kg	Weight gross:	12,825 kg
		Number of pieces:	1 PCE
<b>Pallet</b>			
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
<b>Primary packaging</b>			
Description:	Bucket	Material:	PP
Weight:	313 g		
Height:	254 mm		
Diameter:	270 mm		
Description:	Lid	Material:	PP
Weight:	60 g		
Height:	16 mm		
Diameter:	265 mm		
<b>Secondary packaging</b>			
Description:	Label	Material:	Paper
Weight:	1 g		
Width:	170 mm		
Height:	219 mm		
<b>Coding</b>			
	Expiry date:	Yes	Lot code: YDDDLLTT (Year/Daycode/Producti online/Time of being packed or palletised)
<b>Tertiary packaging</b>			
Description:	Pallet	Material:	Wood
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

<b>Microbiological hazards - specific control system</b>			
Food Safety / HACCP:			
Remarks:	Please see above for Product Micro Monitoring		
<b>Physical hazards - specific control system</b>			
Sieves:	Present Yes	Mesh: 2 - 5 mm	Remarks 5 mm filter for Fondants 2 mm filter for soft icings
Metal detection:	Not applicable	Ø control device:	
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	

## LEGAL INFORMATION

<b>International ingredient numbering</b>		
Type	Number	Remarks
CN code (EU)	18069060907007	
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:	