

## PRODUCT DATA SHEET

**CSM Bakery Solutions**  
www.csmbakerysolutions.com



<b>Last changed on:</b>	13.12.2016
<b>EAN code:</b>	5025183035224 5025183035224 5025183035224 5025183035224

### NATURAL VANILLA CREMBEL

#### MATERIAL CODES

##### Article number

CSM article number **10143336**

##### Company

##### Product code

CSM UNITED KINGDOM LTD	TNV
CSM IBERIA S.A.(PT)	15156
CSM DEUTSCHLAND GMBH	5025183035224
CSM BENELUX BV	20491
CSM Global One	10143336

#### NAME OF THE FOOD

**Name of the food:** Naturally flavoured vanilla icing

#### PRODUCT DESCRIPTION

Semi-finished product for confectionary applications

Naturally flavoured vanilla crembel

#### GENERAL INFORMATION

**Country of origin:** Great Britain

#### USER INSTRUCTION

##### General advice

Beat air in & pipe or spread on cakes and other bakery products, OR Melt to 40-50°C & dip, enrobe or pipe on to cakes & other bakery

#### SENSORIAL INFORMATION

##### Total product

<b>Taste:</b>	Vanilla, Sweet	<b>Odour:</b>	Sweet, Vanilla
<b>Visual aspect:</b>	Ambient, Liquid	<b>Colour:</b>	White
<b>Structure:</b>	Smooth, Homogeneous, Paste	<b>Colour bottom</b>	White
<b>Colour top</b>	White		

#### INGREDIENT DECLARATION

Sugar; Glucose syrup (Preservative: **Sulphur dioxide (E 220)**); Palm oil; Water; Rapeseed oil; **Skimmed milk powder**; Emulsifier: Mono- and diglycerides of fatty acids (E 471); Colour: Titanium dioxide (E 171); Flavouring; Acid: Acetic acid (E 260).

#### NUTRITIONAL INFORMATION

##### Per 100 grams product

<b>Energy:</b>	1,855 kJ	(442 kcal)
<b>Fat:</b>	18,3 g	
<b>of which safa:</b>	6,5 g	
<b>Carbohydrate:</b>	68,4 g	
<b>of which sugars (mono- and disaccharides):</b>	60,9 g	
<b>Protein:</b>	0,9 g	
<b>Salt (Na x 2.5):</b>	0,026 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
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
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	Yes
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.			
<b>"May contain" allergens</b>			
May contain traces of: Egg, Soy.			

## GMO INFORMATION

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

## ORGANIC INFORMATION

Organic: No

## 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. [www.rspo.info](http://www.rspo.info).  
 RSPO Member ID: 4-0764-16-000-00 (former: 4-0393-14-000-00); RSPO SCCS Certificate code: CU-RSPO SCC-816623

## DIET INFORMATION

Kosher: Yes - not certified  
 Halal: Yes - not certified  
 Suitable for (lacto ovo) vegetarians: Yes

## CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
pH				
pH:		5,3 - 5,7		

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

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## SHELF LIFE AND LOGISTICAL INFORMATION

### Storage conditions

<b>Shelf life after production:</b>	183 Days
<b>Storage temperature:</b>	< 20 °C
<b>Storage advice:</b>	Cool, Dry conditions
<b>Remarks:</b>	Use within 4 weeks after opening

## PACKAGING INFORMATION

### Distribution unit

<b>Weight net:</b> 12,5 kg	<b>Weight gross:</b> 12,8 kg	<b>Number of pieces:</b> 1 PCE
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### Primary packaging

<b>Description:</b> Pail	<b>Material:</b> PP
<b>Description:</b> Lid	<b>Material:</b> PP
<b>Description:</b> Disc	<b>Material:</b> LDPE

### Secondary packaging

<b>Description:</b> Label	<b>Material:</b> Paper
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## LEGAL INFORMATION

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.