

PRODUCT DATA SHEET

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EAN code:	5025183024280

DOUBLE FUDGE CHOCOLATE ICING

MATERIAL CODES

Company	Product code
CSM UNITED KINGDOM LTD CSM DEUTSCHLAND GMBH	BCY 5025183024280

PRODUCT DESCRIPTION

A ready to use chocolate fudge icing

GENERAL INFORMATION

Country of origin: Great Britain

SENSORIAL INFORMATION

Taste:	Chocolate	Odour:	Sweet, Chocolate
Structure:	Viscous, Liquid	Colour:	Brown

FORMULATION

Ingredient	E-Number	Source	Country of origin
Sugar		Cane sugar/Sugar beet	France/Europe
Glucose syrup		Wheat/Corn	Great Britain
		Preservative	
	E 220	Sulphur dioxide (E 220)	
Water			
Vegetable fat		Palm	Benin/Brazil/Ivory Coast/Cameroon/Colombia/Costa Rica/Honduras/Indonesia/Malaysia/Papua New Guinea
Vegetable oil		Rapeseed	Germany/France/Great Britain/Poland/Romania/Bulgaria/Ireland/Russia/Australia/Argentina
Fat reduced cocoa powder		Cocoa bean	Ivory Coast/Cameroon/Dominica/Ecuador/Ghana/Indonesia/Malaysia/Nigeria/Peru/Western Africa
Sweetened condensed milk		Cow's milk	Great Britain
		Sugar	Antigua and Barbuda/Aruba/Bahamas/Bangladesh/Barbados/Belgium/Belize/Cayman Islands/Ethiopia/Fiji/France/Guyana/Ivory Coast/Jamaica/The Netherlands
		Lactose	
Emulsifier	E 471	Palm	Malaysia
	E 435	Palm oil	Malaysia
	E 322	Soy bean	India/Brazil
Salt			Great Britain
Acid	E 330	Corn	China
Preservative	E 202	Chemical	China
		Potassium sorbate (E 202)	

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INGREDIENT DECLARATION

Sugar; Glucose syrup (Preservative: **Sulphur dioxide (E 220)**); Water; Vegetable fat: Palm; Vegetable oil: Rapeseed; Fat reduced cocoa powder(4.7%); Sweetened condensed milk (**Milk**; Sugar; **Lactose**); Emulsifier: Mono- and diglycerides of fatty acids (E 471), Polysorbate 60 (E 435), **Soya lecithin (E 322)**; Salt; Acid: Citric acid (E 330); Preservative: Potassium sorbate (E 202).

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	1.795 kJ	(428 kcal)
Fat:	19,8 g	
of which safa:	7,4 g	
of which mufa:	9,0 g	
of which pufa:	3,4 g	
Carbohydrate:	60,2 g	
of which sugars (mono- and disaccharides):	52,7 g	
Fibre:	1,7 g	
Protein:	1,3 g	
Salt (Na x 2.5):	0,193 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

Fats of which tfa:	0,1 g
Salt (NaCl):	108,7 mg
Minerals - Sodium:	77,2 mg
Water:	16,1 g

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ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	No	Yes	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	Yes	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 ml/l	11 PPM	Yes	Yes
Molluscs and products thereof	No	No	No
Lupine and products thereof	No	No	No
Allergens according LEDA			
Gluten	No	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	Yes
Barley	No	No	Yes
Oat	No	No	Yes
Spelt	No	No	Yes
Kamut	No	No	Yes
Crustaceans	No	No	No
Egg	No	Yes	Yes
Fish	No	No	No
Peanuts	No	No	No
Soy	Yes	Yes	Yes
Cow's milk	Yes	Yes	Yes
Nuts	No	No	Yes
Almonds	No	No	No
Hazelnut	No	No	Yes
Walnuts	No	No	No
Cashew	No	No	No
Pecan nuts	No	No	Yes
Brazil nuts	No	No	No
Pistachio nuts	No	No	Yes
Macadamia/Queensland nuts	No	No	No
Celery	No	No	No
Mustard	No	No	Yes
Sesame	No	No	No
Sulphite	Yes	Yes	Yes
Lupine	No	No	No
Molluscs	No	No	No
Lactose	Yes	Yes	Yes
Cocoa	Yes	Yes	Yes
Glutamate (E 620 - E 625)	No	No	Yes
Chicken meat	No	No	No
Coriander	No	No	Yes
Corn	Yes	Yes	Yes
Legumes	No	No	Yes
Beef	No	No	No
Pork	No	Yes	Yes
Carrot	No	No	Yes

GMO INFORMATION

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

DIET INFORMATION

Kosher:	No	Suitable for Coeliac diet:	Yes
Halal:	No	Suitable for persons with lactose allergy:	No
Suitable for (lacto ovo) vegetarians:	Yes		
Suitable for vegans:	No		

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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				

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life:	180 Days
Storage advice:	Cool, Ambient, Dry conditions

PACKAGING INFORMATION

Distribution unit					
Weight net:	12,5 kg				
Pallet					
DU's per layer:	16 PCE	Layers:	5 PCE	DU's per pallet:	80 PCE
Weight net:	1.000 kg				
Primary packaging					
Description:	Pail	Material:	PP		
Quantity:	1,0000 PCE				
Weight:	265 g				
Colour:	Blue				
Height:	254 mm				
Diameter bottom:	228 mm				
Description:	Lid	Material:	PP		
Quantity:	1,0000 PCE				
Weight:	60 g				
Colour:	Blue				
Secondary packaging					
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Length:	170 mm				
Width:	219 mm				
Coding					
	Expiry date:	Yes	Lot code:	YDDDB (Year, Day, Batch)	
Tertiary packaging					
Description:	Stretchwrap	Material:	LLDPE		
Quantity:	0,9600 kg				
Weight:	15 g				
Width:	400 mm				
Description:	Stretchwrap	Material:	LLDPE		
Quantity:	0,7200 kg				
Width:	500 mm				

LEGAL INFORMATION

All products are conform to the European and National food legislation.

STATEMENT

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