

PRODUCT DATA SHEET**CSM Bakery Solutions**
www.csmbakerysolutions.comLast changed on: 11.01.2018
EAN code: 5017495452028**DOSOY****MATERIAL CODES****Article number**CSM article number **10142138****Company**

CSM UNITED KINGDOM LTD

Product code

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NAME OF THE FOOD**Name of the food:** Full fat enzyme active soya flour**PRODUCT DESCRIPTION**

Full fat enzyme active soya flour

GENERAL INFORMATION**Country of origin:**

Great Britain

Continent of origin:

Europe

USER INSTRUCTION**General advice****Application**

Ready to use

SENSORIAL INFORMATION**Taste:** Bitter, Flavoured, Beany**Odour:** Beany**Visual aspect:** Powder**Colour:** Light yellow**Structure:** Free flowing powder**INGREDIENT DECLARATION**

Full fat soy flour.

NUTRITIONAL INFORMATION**Per 100 grams product**

Energy:	1.726 kJ	(414 kcal)
Fat:	19,4 g	
of which safa:	3,0 g	
of which mufa:	3,6 g	
of which pufa:	12,0 g	
Carbohydrate:	15,5 g	
of which sugars (mono- and disaccharides):	9,4 g	
of which starch:	6,1 g	
Fibre:	15,6 g	
Protein:	36,5 g	
Salt (Na x 2.5):	0,0100 g	

ADDITIONAL NUTRITIONAL INFORMATION**Per 100 grams product**

Fats of which tfa:	0,1 g
Salt (NaCl):	5,0 mg
Minerals - Sodium:	5,0 mg
Water:	9,0 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	Yes	Yes	Yes
Wheat	No	No	No
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	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	Yes	Yes	Yes
Milk and products thereof (including lactose)	No	No	No
Nuts and products thereof	No	No	No
Almonds	No	No	No
Hazelnuts	No	No	No
Walnuts	No	No	No
Cashew	No	No	No
Pecan nuts	No	No	No
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	0 PPM *	No	No
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: Gluten.			

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: No PO/PK Value: Supply chain model:

DIET INFORMATION

Kosher:	Yes	Suitable for Coeliac diet:	No
Halal:	Yes	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		
Remarks:	(contains gluten)		

CHEMICAL INFORMATION

Contents	Target	Interval	Typical value	Method / Remarks
Moisture content:		6 - 11 %		

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MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	10 000				§64 LFGB, Does not form part of the positive release, not all batches are tested. Samples are Microbiologically tested twice a week.
Enterobacteriaceae:	/ g	10				§64 LFGB
Moulds:	/ g	100				ISO 7954
Yeasts:	/ g	100				§64 LFGB, ISO 7954
Staphylococcus aureus:	/ g	10				§64 LFGB
Salmonella:	/25 g	Absent				§64 LFGB

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	270 Days
Storage temperature:	10 - 20 °C
Storage advice:	Cool, Infestation free, Dry conditions
Remarks:	Avoiding strong odours and high humidity
Transport conditions	
Transport temperature:	10 - 20 °C

PACKAGING INFORMATION

Distribution unit					
Weight net:	25 kg	Weight gross:	25,400 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Euro pallet	Layers:	8 PCE	DU's per pallet:	32 PCE
DU's per layer:	5 PCE	Weight gross:	1.041 kg	Total pallet height:	140 cm
Weight net:	1.000 kg				
Primary packaging					
Description:	Multilayer paperbag with PE-Inliner	Material:	Paper with PE inliner		
Number of pieces:	1 PCE				
Dimensions:	610 x 680 x 150 mm				
Weight:	400 g				
Colour:	White				
Coding					
		Expiry date:	Yes	Lot code:	YWWSSnnn (n = mix code)
Name:	Yes				
EAN:	Yes				
Other codes:	Batch number				
Tertiary packaging					
Description:	Pallet	Material:	Wood		
Dimensions:	1200 x 800 x 144 mm				
Weight:	25 kg				

FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present Yes	Mesh:	1 mm
Metal detection:	Yes		
Ferrous:		Ø control device:	3 mm
Non-ferrous:		Ø control device:	3 mm
Stainless steel:		Ø control device:	5 mm

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	12081000	
All products are conform to the European and National food legislation.		

STATEMENT

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