

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 04.03.2021

FARMA CHOC BLENDED

MATERIAL CODES

Article number	
CSM article number	10142314
Company	Product code
CSM UNITED KINGDOM LTD CSM Global One	MAW 10142314
Others	
EAN code	5025183027311
CN code (EU)	18062080197002

NAME OF THE FOOD

Name of the food:	Compound coating milk
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PRODUCT DESCRIPTION

Compound coating milk

GENERAL INFORMATION

Country of origin:	Belgium	Continent of origin:	Europe (EU)
Product type:	Compounded raw materials		
Physical condition:	Solid		

USER INSTRUCTION

Application	
Ready to use	

SENSORIAL INFORMATION

Taste:	Chocolate	Odour:	Chocolate
Structure:	Solid	Colour:	Brown
Remarks:	Appearance: solid block of coating milk.		

INGREDIENT DECLARATION

Sugar; Vegetable fat, fully hydrogenated (Fully hydrogenated coconut, Fully hydrogenated palm); WHEY POWDER; Fat reduced cocoapowder; SKIMMED MILK POWDER; Emulsifier: SOYA LECITHIN; Vanillin.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	2,409 kJ	(576 kcal)
Fat:	37,8 g	
of which saturated fatty acids:	34,4 g	
of which mono unsaturated fatty acids:	1,1 g	
of which poly unsaturated fatty acids:	0,4 g	
Carbohydrate:	54,7 g	
of which sugars:	53,8 g	
Fibre:	1,9 g	
Protein:	2,9 g	
Salt (Na x 2.5):	0,1400 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,4 g
Salt (NaCl):	140,0 mg
Minerals - Sodium:	57,4 mg
Water:	1,0 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	No	No	No
Wheat	No	No	No
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	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	Yes	Yes
Almonds	No	Yes	Yes
Hazelnuts	No	Yes	Yes
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: NUTS.			

GMO INFORMATION

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

SUSTAINABILITY

Type:	PO - Not sustainable	Value:	Supply chain model:
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DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	Yes
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		

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Fats				
Fat content:	37,8 %	36,3 - 38,3 %		IOCCC14/1972
Contents				
Moisture content:		< 1 %		IOCCC1/1952

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Sieving test				
Particle size > 30 µm:		4 - 8 %		Fineness of the dry fatfree substance

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MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	5 000				ISO 4833
Enterobacteriaceae:	/ g	10				ISO 21528
Coliforms:	/ g	10				ISO 4832
E. coli:	/ g	Absent				ISO 16649-2
Moulds:	/ g	50				ISO 7954
Yeasts:	/ g	50				ISO 7954
Salmonella:	/ 25 g	Absent				ISO 6579:2002

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	545 Days
Storage temperature:	< 20 °C
Relative humidity storage:	< 70 %
Storage advice:	Cool

PACKAGING INFORMATION

Distribution unit			
Weight net:	10 kg	Number of pieces:	2 PCE
Pallet			
Pallet type:	Pallet 1000 X 1200	Layers:	8 PCE
DU's per layer:	12 PCE	DU's per pallet:	95 PCE
Weight net:	960 kg		
Primary packaging			
Description:	Bag	Material:	PE
Number of pieces:	2 PCE		
Colour:	Clear, Transparent		
Secondary packaging			
Description:	Box	Material:	Cardboard
Weight:	400 g		
Colour:	White		
Length:	440 mm		
Width:	240 mm		
Height:	95 mm		
Coding			
Other codes:	Batch number	Expiry date:	Yes

FOOD SAFETY / HACCP

Physical hazards - specific control system			
	Present		Remarks
Sieves:	Yes	Mesh:	0,6 mm
Metal detection:	Yes		
Ferrous:		Ø control device:	1,5 mm
Non-ferrous:		Ø control device:	2,0 mm
Stainless steel:		Ø control device:	2,0 mm
Others:	Yes		

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	18062080197002	
All products are conform to the European and National food legislation.		

STATEMENT

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Last changed on:	04.03.2021
Change:	Others