

**PRODUCT DATA SHEET**

**CSM Ingredients**  
www.csmingredients.com



Last changed on: 20.10.2021

**SAPPHIRE 16KG PO SG****MATERIAL CODES**

Article number	
CSM article number	<b>10148224</b>
Company	Product code
CSM Global One	10148224
Others	
CN code (EU)	19012000007005

**NAME OF THE FOOD**

Name of the food:	SAPPHIRE
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**PRODUCT DESCRIPTION**

Dough conditioner in powdered form
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**GENERAL INFORMATION**

Country of origin:	United Kingdom
Physical condition:	Powder

**SENSORIAL INFORMATION**

Taste:	Typical	Odour:	Typical
Visual aspect:	Powder	Colour:	Off White
Structure:	Free flowing powder		

**INGREDIENT DECLARATION**

Calcium sulphate; SOY FLOUR; Emulsifier: Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids; WHEAT FLOUR; Palm; Enzymes; Rapeseed oil; Flour treatment agent: Ascorbic acid.
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**NUTRITIONAL INFORMATION**

Per 100 grams product		
Energy:	1.268 kJ	(305 kcal)
Fat:	22,3 g	
of which saturated fatty acids:	14,0 g	
of which mono unsaturated fatty acids:	2,9 g	
of which poly unsaturated fatty acids:	4,7 g	
Carbohydrate:	9,3 g	
of which sugars:	2,3 g	
Fibre:	3,7 g	
Protein:	14,2 g	
Salt (Na x 2.5):	0,018 g	

**ADDITIONAL NUTRITIONAL INFORMATION**

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,2 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,2 g
Salt (NaCl):	18,9 mg
Minerals - Sodium:	7,3 mg
Water:	4,4 g

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## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
<b>Cereals containing gluten and products thereof</b>	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	Yes
Barley	No	Yes	Yes
Oat	No	No	Yes
Spelt	No	No	Yes
Khorasan wheat	No	No	No
<b>Crustaceans and products thereof</b>	No	No	No
<b>Eggs and products thereof</b>	No	No	Yes
<b>Fish and products thereof</b>	No	No	No
<b>Peanuts and products thereof</b>	No	No	No
<b>Soybeans and products thereof</b>	Yes	Yes	Yes
<b>Milk and products thereof (including lactose)</b>	No	No	Yes
<b>Nuts and products thereof</b>	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
<b>Celery and products thereof</b>	No	No	No
<b>Mustard and products thereof</b>	No	No	No
<b>Sesame and products thereof</b>	No	No	No
<b>Sulphur dioxide and sulphites at concentrations &gt; 10 mg/kg or &gt; 10 mg/l</b>	0 PPM *	No	No
<b>Lupine and products thereof</b>	No	No	No
<b>Molluscs and products thereof</b>	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: -.			

## 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:** Segregation

Supply Chain Model: Segregation. Contains certified sustainable palm oil. [www.rsपो.org](http://www.rsपो.org).  
RSPO ID: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-881987

## DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	No
Suitable for lacto vegetarians:	Yes	Suitable for persons with lactose intolerance:	Yes
Suitable for ovo vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	Yes
Suitable for vegans:	Yes		

*"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.*

## MICROBIOLOGICAL INFORMATION

Total viable count:	/ g					Not applicable as product undergoes further processing ie baking
Salmonella:	/ 25 g					

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## SHELF LIFE AND LOGISTICAL INFORMATION

<b>Storage conditions</b>	
Shelf life after production:	183 Days
Storage temperature:	< 20 °C
Storage advice:	Cool, Ambient, Dry conditions
<b>Storage conditions once opened (Lab simulation)</b>	
Storage temperature:	< 20 °C
Storage advice:	Ambient, Dry conditions, Do not freeze
Remarks:	shelf life after opening: remainder of labelled life if kept cool and dry
<b>Transport conditions</b>	
Transport temperature:	< 20 °C

## PACKAGING INFORMATION

<b>Distribution unit</b>				
Weight net:	16 kg	Weight gross:	16,2 kg	Number of pieces: 1 PCE
<b>Pallet</b>				
Pallet type:	Pallet 1000 X 1200			
DU's per layer:	5 PCE	Layers:	12 PCE	DU's per pallet: 60 PCE
Weight net:	960 kg	Weight gross:	997 kg	Total pallet height: 136 cm
<b>Primary packaging</b>				
Description:	Bag	Material:	Paper	
Quantity:	1,0000 PCE			
Weight:	147 g			
Colour:	White			
Width:	495 mm			
Height:	720 mm			
<b>Secondary packaging</b>				
Description:	Label	Material:	Paper	
Quantity:	1,0000 PCE			
Weight:	1,6660 g			
Colour:	White			
Width:	170 mm			
Height:	100 mm			
<b>Coding</b>				
	Expiry date:	Yes	Lot code:	YDDPPBB
<b>Tertiary packaging</b>				
Description:	Sheet	Material:	LDPE, LLDPE	
Quantity:	1,0000 PCE			
Weight:	62,85 g			
Colour:	Blue			
Width:	915 mm			
Description: Sheet Material: Paper				
Quantity:	1,0000 PCE			
Weight:	203 g			
Width:	915 mm			
Description: Stretchwrap Material: LLDPE				
Quantity:	0,5100 KG			
Width:	500 mm			

## FOOD SAFETY / HACCP

<b>Physical hazards - specific control system</b>				
<b>Sieves:</b>	Present	<b>Mesh:</b>	2,4 mm	<b>Remarks</b>
	Yes			
<b>Metal detection:</b>	Yes	<b>Ø control device:</b>	2,5 mm	
Ferrous:		<b>Ø control device:</b>	3,0 mm	
Non-ferrous:		<b>Ø control device:</b>	4,5 mm	
Stainless steel:				

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## LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19012000007005	
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:	