CSM Bakery Solutions

www.csmbakerysolutions.com



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EAN code:	5025183010146
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RICH CELEBRATION CAKE.

MATERIAL CODES

Article number		
CSM article number	10143771	
Company	Product code	
CSM UNITED KINGDOM LTD CSM Global One	FAX 10143771	

NAME OF THE FOOD

Name of the food: Cake mix RICH CELEBRATION CAKE

PRODUCT DESCRIPTION

Bakery product

Mix requiring the addition of egg, water and fruit for the production of high quality rich fruit cakes.

GENERAL INFORMATION

Country of origin: Great Britain

USER INSTRUCTION

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Traditional Recipe: 100% Dry Mix 12.5kg 22% Water 2.75kg 35% Egg 4.37kg 2% Textrolene/Glycerine 250g 8.75kg 70% Sultanas 6.25kg 50% currants 25% Cherries 3.12kg 11% Mixed Peel 1.37kg

Luxury Recipe:

For the luxury recipe follow the standard recipe changing the percentages of fruit additions as stated bellow:

10.87kg 87% Sultanas 7.5kg 60% Currents 3.75kg 30% Cherries 13% Mixed Peel 1.62kg

Place dry ingredients in a bowl fitted with a beater.

Add all liquid over 1minute on low speed. Scrape down.

Beat for 2 minutes on slow speed.

Blend in fruit on low speed until fully distributed.

Scaling and Baking:

For 8□round cake scale @ 1.4kg and bake for approximately 100minutes at 170°C/340°F.

For 18 x 30 sheet tray scale @ 6.3kg(Traditional) or 7kg(Luxury) and bake for approximately 55minutes at 180°C/360°F.

Working instructions

Dosage: 100 %

SENSORIAL INFORMATION

Structure: Free flowing powder Colour: Off White

INGREDIENT DECLARATION

Wheat flour (Wheat flour, Calcium carbonate, Iron, Niacin, Thiamin); Sugar; Vegetable fat: Palm; Vegetable oil: Rapeseed; Maize starch; Whey powder; Colour: Ammonia caramel (E 150c); Raising agent: Diphosphates (E 450), Sodium carbonates (E 500); Egg white powder; Emulsifier: Mono- and diglycerides of fatty acids (E 471); Flavouring; Salt.

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NUTRITIONAL INFORMATION

Energy:	1.853 kJ	(441 kcal)
Fat:	15,5 g	
of which safa:	5,3 g	
of which mufa:	7,0 g	
of which pufa:	2,9 g	
Carbohydrate:	68,6 g	
of which sugars (mono- and disaccharides):	37,6 g	
Fibre:	1,2 g	
Protein:	6,2 g	
Salt (Na x 2.5):	1,341 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product		
Fats of which tfa:	0,1 g	
Salt (NaCl):	405,7 mg	
Minerals - Sodium:	536,4 mg	
Water:	6,2 g	

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No

Yes

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No

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Allergen	Present							
	product	production line	factory					
Legal allergens (according to Regulation (EU) No 1169/2011)								
Cereals containing gluten and products thereof	Yes	Yes	Yes					
Crustaceans and products thereof	No	No	No					
Eggs and products thereof	Yes	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	No					
Celery and products thereof	No	No	No					
Mustard and products thereof	No	No	No					
Sesame and products thereof	No	No	Yes					
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	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 t	han 10 mg/kg or 10 mg/liter express	ed as SO2 need to be labelled.						
"May contain" allergens								
May contain traces of: Soy.								
Allergens according LEDA			_					
Gluten	Yes	Yes	Yes					
Wheat	Yes	Yes	Yes					
Rye	No	No	Yes					
Barley	No	Yes	Yes					
Oat	No	No	Yes					
Spelt	No	No	Yes					
Kamut	No	No	No					

Pecan nuts Brazil nuts Pistachio nuts Macadamia/Queensland nuts

Crustaceans

Egg

Fish

Soy

Milk

Nuts

Peanuts

Almonds

Hazelnut

Walnuts

Cashew

No No No Celery No No No Mustard No No No Sesame No No Yes 0 PPM Sulphite Yes Nο Lupine No No No Molluscs No No No

Lactose	163	163	165
Cocoa	No	Yes	Yes
Glutamate (E 620 - E 625)	No	No	No
Chicken meat	No	No	No
Coriander	No	Yes	Yes
Corn	Yes	Yes	Yes
Legumes	No	Yes	No
Beef	No	No	No
Pork	No	No	No
Carrot	No	No	No
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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

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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. 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
 Suitable for Coeliac diet:
 No

 Halal:
 Yes - not certified
 Suitable for persons with lactose intolerance:
 No

 Suitable for (lacto ovo) vegetarians:
 Yes
 Suitable for persons with cow's milk protein allergy:
 No

Suitable for lacto vegetarians: No Suitable for ovo vegetarians: No Suitable for vegans: No

MICROBIOLOGICAL INFORMATION

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

Salmonella: / g Salmonella: /25 g

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions
Shelf life after production: 300 Days

Storage temperature: < 20 °C

Storage advice: Cool, Infestation free, Dry

Remarks: remainder of product life if kept cool & dry

Storage conditions once opened (Lab simulation)

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

Transport conditions

Transport temperature: < 20 °C

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PACKAGING INF	ORMATION				
Distribution unit					
Weight net:	12,5 kg	Weight gross:	12,9 kg	Number of pieces:	1 PCE
Pallet	, ,	<u> </u>	, ,	·	
Pallet type:	Pallet 1000 X 1200				
DU's per layer:	11 PCE	Layers:	5 PCE	DU's per pallet:	55 PCE
Weight net:	687,5 kg	Weight gross:	735,2 kg	Total pallet height:	131,5 cm
Primary packaging					
Description:	Bag		Material:	MDPE	
Quantity:	1,0000 PCE				
Weight:	20,52 g				
Colour:	Blue				
Width:	540 mm				
Height:	400 mm				
Description:	Sheet		Material:	Paper	
Quantity:	0,0179 PCE				
Weight:	203 g				
Width:	915 mm				
Secondary packaging					
Description:	Box		Material:	Corrugated board	
Quantity:	1,0000 PCE				
Weight:	271 g				
Colour:	White				
Length (outside):	355 mm				
Width (outside):	266 mm				
Height (outside):	229 mm				
Description:	Label		Material:	Paper	
Quantity:	1,0000 PCE				
Weight:	1,6660 g				
Colour:	White				
Width:	170 mm				
Height:	100 mm				
Coding					
		Expiry date:	Yes	Lot code:	YDDDPPBB
Tertiary packaging				1005 11005	
Description:	Sheet		Material:	LDPE, LLDPE	
Quantity:	0,9845 PCE				
Weight:	62,85 g				
Colour:	Blue				
Width:	915 mm				
Description:	Stretchwrap		Material:	LLDPE	
Quantity:	0,4950 KG				
Width:	500 mm				

FOOD SAFETY / HACCP

Microbiological hazards - sp	pecific control system	m		
Food Safety / HACCP:				
Remarks:	N/A			
Physical hazards - specific	control system			
	Present			Remarks
Sieves:	Yes	Mesh:	2,4 mm	
Metal detection:	Yes			
Ferrous:		Ø control device:	2,5 mm	
Non-ferrous:		Ø control device:	2,5 mm	
Stainless steel:		Ø control device:	3,0 mm	

LEGAL INFORMATION

International ingredient numbering						
Type Number Remarks						
CN code (EU) 19019099						
All products are conform to the Eu	ropean and National food legisla	tion.				

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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