

## PRODUCT DATA SHEET

**CSM Bakery Solutions**  
www.csmbakerysolutions.com



Last changed on:	25.04.2019
EAN code:	5025183002875 5025183002875 5025183002875

## BANANA CAKE MIX

### MATERIAL CODES

#### Article number

CSM article number **10141376**

#### Company

CSM UNITED KINGDOM LTD  
CSM DEUTSCHLAND GMBH  
CSM Global One

#### Product code

FBC  
5025183002875  
10141376

### NAME OF THE FOOD

Name of the food: Powdered Cake Mix

### PRODUCT DESCRIPTION

Powdered cake mix with banana flavouring requiring the addition of water, oil and bananas for the production of banana cake.

### GENERAL INFORMATION

Country of origin: Great Britain

Physical condition: Powder

### USER INSTRUCTION

#### Standard recipe

##### RECIPE

1000g Banana Cake Mix  
225g Water  
125g Saladin Vegetable Oil  
300g Freshly mashed Banana (with a fork)

##### METHOD

Place mix into a machine bowl fitted with a beater  
Blend water and oil together and add over 1 minute on first speed.  
Blend banana into batter.  
Scrape down.  
Beat for 3 minutes on second speed.

Scale at 380gms into prepared greaseproof lined Pullman tins.  
Bake at 180°C (360°F) for approximately 40 minutes.

### SENSORIAL INFORMATION

Taste:	Sweet, Banana	Odour:	Sweet, Banana
Visual aspect:	Powder	Colour:	Light yellow
Structure:	Free flowing powder		

### INGREDIENT DECLARATION

Sugar; WHEAT FLOUR (WHEAT FLOUR; Calcium carbonate; Iron; Niacin; Thiamine); WHOLE EGG POWDER; Palm oil; Rapeseed oil; Raising agent: Diphosphates, Sodium carbonates; Salt; Emulsifier: Mono- and diglycerides of fatty acids; Flavouring.

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## NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.881 kJ	(448 kcal)
Fat:	16,3 g	
of which saturated fatty acids:	5,6 g	
of which mono unsaturated fatty acids:	7,2 g	
of which poly unsaturated fatty acids:	3,0 g	
Carbohydrate:	66,4 g	
of which sugars (mono- and disaccharides):	43,7 g	
Fibre:	1,1 g	
Protein:	8,3 g	
Salt (Na x 2.5):	1,546 g	

## ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,1 g
Salt (NaCl):	629,4 mg
Minerals - Sodium:	618,4 mg
Water:	5,5 g

## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
Cereals containing gluten and products thereof	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
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)	No	Yes	Yes
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.			
<b>"May contain" allergens</b>			
May contain traces of: Milk / Lactose, Soy.			

## 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: 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.org.  
 RSPO Member ID: 4-0764-16-000-00; RSPO SCCS Certificate code: CU-RSPO SCC-816623

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## DIET INFORMATION

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

Suitable for vegetarian/vegan is based on ingredients list and does not take into account possible cross contact during production.

## 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

<b>Storage conditions</b>	
Shelf life after production:	252 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:	remainder of product life if kept cool & dry
<b>Transport conditions</b>	
Transport temperature:	< 20 °C

## PACKAGING INFORMATION

<b>Distribution unit</b>			
Weight net:	12,5 kg	Weight gross:	12,7 kg
		Number of pieces:	1 PCE
<b>Pallet</b>			
Pallet type:	Pallet 1000 X 1200		
DU's per layer:	7 PCE	Layers:	11 PCE
Weight net:	962,5 kg	Weight gross:	1.002,9 kg
		DU's per pallet:	77 PCE
		Total pallet height:	168,4 cm
<b>Primary packaging</b>			
Description:	Bag	Material:	Paper
Quantity:	1,0000 PCE		
Weight:	186 g		
Colour:	White		
Width:	455 mm		
Height:	670 mm		
<b>Secondary packaging</b>			
Description:	Label	Material:	Paper
Quantity:	1,0000 PCE		
Weight:	1 g		
Colour:	White		
Width:	170 mm		
Height:	230 mm		
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:	1,0010 PCE		
Weight:	62,85 g		
Colour:	Blue		
Width:	915 mm		
Description:	Stretchwrap	Material:	LLDPE
Quantity:	0,5000 KG		
Width:	500 mm		

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## FOOD SAFETY / HACCP

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

## LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19012000	
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.