

## PRODUCT DATA SHEET

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



<b>Last changed on:</b>	27.09.2017
<b>EAN code:</b>	5025183035248 5025183035248 5025183035248

### NATURAL CHOCOLATE CREMBEL MB

#### MATERIAL CODES

<b>Article number</b>	
CSM article number	<b>10143325</b>
<b>Company</b>	
CSM UNITED KINGDOM LTD	TNC
CSM DEUTSCHLAND GMBH	5025183035248
CSM Global One	10143325

#### NAME OF THE FOOD

<b>Name of the food:</b>	Chocolate flavoured icing
--------------------------	---------------------------

#### PRODUCT DESCRIPTION

Chocolate flavoured paste for garnishing and filling of bakery products. Ready to use.
--

#### GENERAL INFORMATION

<b>Physical condition:</b>	Soft, Solid
<b>Country of origin:</b>	Great Britain

#### USER INSTRUCTION

<b>General advice</b>	
Beat air in & pipe or spread on cakes and other bakery products, OR Melt to 40-50°C & dip, enrobe or pipe on to cakes & other bakery products	
<b>Application</b>	
Ready to use	
for use after beating, piping and metling	

#### PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Weight	12.500 g			

#### SENSORIAL INFORMATION

<b>Total product</b>			
<b>Taste:</b>	Sweet, Chocolate, Without foreign taste	<b>Odour:</b>	Sweet, Chocolate, No foreign odours
<b>Visual aspect:</b>	Soft, Solid	<b>Colour:</b>	Brown
<b>Structure:</b>	Homogeneous, Smooth, Soft, Solid		

#### INGREDIENT DECLARATION

Sugar; Glucose syrup (Preservative: <b>Sulphur dioxide (E 220)</b> ); Vegetable fat: Palm; Water; Vegetable oil: Rapeseed; Fat reduced cocoa powder (3%); <b>Whey powder</b> ; Emulsifier: Mono- and diglycerides of fatty acids (E 471); Acid: Lactic acid (E 270); Flavouring.
--

#### NUTRITIONAL INFORMATION

<b>Per 100 grams product</b>	
<b>Energy:</b>	1.869 kJ (446 kcal)
<b>Fat:</b>	19,4 g
of which safa:	7,1 g
<b>Carbohydrate:</b>	65,5 g
of which sugars (mono- and disaccharides):	58,0 g
<b>Protein:</b>	1,2 g
<b>Salt (Na x 2.5):</b>	0,104 g

Article number: 10143325	Last changed on: 27.09.2017
--------------------------	-----------------------------

## 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	No	No	Yes
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	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	Yes
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	Yes
Sesame and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	17 PPM *	Yes	Yes
Lupine and products thereof	No	No	No
Molluscs and products thereof	No	No	No
<small>* 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.</small>			
<b>"May contain" allergens</b>			
May contain traces of: Egg, 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.info](http://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

## CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
pH:		5,3 - 5,7		

## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				UKAS Accredited Method, PCA, ISO 4833, Random Sample taken from the line monthly with the view of testing all product groups annually, UKAS Accredited Method, ISO 21528-2, VRBD agar, Random Sample taken from the line monthly with the view of testing all product groups annually UKAS Accredited Method, ISO 16649-2, TBX Agar, Random Sample taken from the line monthly with the view of testing all product groups annually UKAS Accredited Method, ISO 21527-1, Random Sample taken from the line monthly with the view of testing all product groups annually UKAS Accredited Method, ISO 21527-1, Random Sample taken from the line monthly with the view of testing all product groups annually UKAS Accredited Method, ISO 6579:2002, Random Sample taken from the line monthly with the view of testing all product groups annually
Enterobacteriaceae:	/ g	10				
E. coli:	/ g	10				
Moulds:	/ g	100				
Yeasts:	/ g	100				
Salmonella:	/25 g	Absent				



# NATURAL CHOCOLATE CREMBEL MB

Article number: 10143325 Last changed on: 27.09.2017

## SHELF LIFE AND LOGISTICAL INFORMATION

### Storage conditions

Shelf life after production: 183 Days  
Storage temperature: < 20 °C  
Storage advice: Store in a cool and dry place., Ambient

## PACKAGING INFORMATION

### Distribution unit

Weight net: 12,5 kg Weight gross: 12,8 kg Number of pieces: 1 PCE

### Primary packaging

Description:	Pail	Material:	PP
Description:	Lid	Material:	PP
Description:	Disc	Material:	LDPE

### Secondary packaging

Description:	Label	Material:	Paper
--------------	-------	-----------	-------

## LEGAL INFORMATION

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.