

PRODUCT DATA SHEET		
CSM Bakery Solutions www.csmbakerysolutions.com		Last changed on: 04.03.2020
RED FRUIT CROQUANT PO MB		

MATERIAL CODES

Article number	
CSM article number	10185456
Company	Product code
CSM FRANCE SAS	248
CSM DEUTSCHLAND GMBH	3040409002486
CSM POLSKA SP. Z O.O.	221225
MARGO - CSM SCHWEIZ AG	248
CSM BENELUX BV	248
CSM MAGYARORSZÁG KFT.	7122100
CSM Global One	10185456
Others	
EAN code	3040409002486
CN code (EU)	21069098

NAME OF THE FOOD

Name of the food:	White chocolate paste (46%) with red fruits (2.7%) and crunchy biscuits pieces (15%)
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PRODUCT DESCRIPTION

Ready-to-use white chocolate paste with red fruits and crunchy biscuits pieces. For pastry and confectionery using.

GENERAL INFORMATION

Country of origin:	France	Continent of origin:	Europe (EU)
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USER INSTRUCTION

Dosage:	
Remarks:	This product should be used up to 70% in fine bakery wares according to European Regulation 1129/2011 and Regulation 380/2012. This product should be use up to 52,% in flavoured fermented milk according to European Regulation 1129/2011 and Regulation 380/2012. This product is not allowed in edible ice.

SENSORIAL INFORMATION

Taste:	Fruits, Raspberry, Strawberry	Odour:	Fruits, Raspberry, Strawberry
Visual aspect:	Paste	Colour:	Pink
Structure:	Paste, Highly viscous, Crunchy		

INGREDIENT DECLARATION

White Chocolate (Sugar; Cocoa butter; WHOLE MILK POWDER; SWEET WHEY POWDER; LACTOSE; MILK FAT; SKIMMED MILK POWDER; Emulsifier: SOYA LECITHIN; Natural vanilla flavouring); Vegetable fats: Palm kernel, Palm; Vegetable oil: Sunflower; Sugar; WHEAT FLOUR; ALMONDS; Flavouring; Dried strawberry; Dried raspberry; CONCENTRATED BUTTER; SKIMMED MILK POWDER; Maize starch; BARLEY MALT; Salt; Colour: Carmine.
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NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	2,562 kJ	(616 kcal)
Fat:	44,9 g	
of which saturated fatty acids:	24,2 g	
of which mono unsaturated fatty acids:	11,6 g	
of which poly unsaturated fatty acids:	8,3 g	
Carbohydrate:	48,2 g	
of which sugars:	40,4 g	
Fibre:	0,9 g	
Protein:	4,1 g	
Salt (Na x 2.5):	0,2852 g	

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ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

Fats of which trans unsaturated fatty acids:	0,3 g
Salt (NaCl):	273,4 mg
Minerals - Sodium:	114,1 mg
Water:	0,9 g

ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	No
Barley	Yes	Yes	Yes
Oat	No	No	No
Spelt	No	No	No
Kamut	No	No	No
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	Yes	Yes	Yes
Milk and products thereof (including lactose)	Yes	Yes	Yes
Nuts and products thereof	Yes	Yes	Yes
Almonds	Yes	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	Yes
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	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 than 10 mg/kg or 10 mg/liter expressed as SO2 need to be labelled.

"May contain" allergens

May contain traces of: Egg, Other nuts.

Based on the factory's risk analysis and risk management the presence by cross contaminations of some allergens in the production line is avoided. Therefore the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on 'cross contamination'.

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:	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-845733					
Type:	Palm Kernel	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-845733					
Type:	Cocoa	Value:	100 %	Supply chain model:	Mass balance
By buying UTZ certified cocoa, CSM supports sustainable cocoa farming. UTZ certified farmers implement better farming practices with respect for people and planet. www.utzcertified.org . Supply Chain Model: Mass Balance. UTZ-Member ID: UTZ_CO1000005454 Certification number: C845733CU-UTZ					

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DIET INFORMATION

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

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	20 000				NF EN ISO 4833-1
Enterobacteriaceae:	/ g	100				NF V08-054
Moulds:	/ g	500				NF V08-036
Yeasts:	/ g	100				NF V08-036
Salmonella:	/25 g	Absent				BRD 07/11 - 12/05
Listeria monocytogenes:	/25 g	Absent				AES 10/03-09/00

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	456 Days
Storage temperature:	< 30 °C
Storage advice:	Protect from moisture, direct sunlight and excessive heat, preferably below 30°C., Consume rapidly after opening.
Transport conditions	
Transport temperature:	< 30 °C

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PACKAGING INFORMATION

Distribution unit					
Weight net:	4 kg	Weight gross:	4,28 kg	Number of pieces:	1 PCE
Pallet					
Pallet type:	Euro pallet				
DU's per layer:	18 PCE	Layers:	6 PCE	DU's per pallet:	108 PCE
Weight net:	432 kg	Weight gross:	487,24 kg	Total pallet height:	108 cm
Primary packaging					
Description:	Pail	Material:	PP		
Quantity:	1,0000 PCE				
Weight:	158 g				
Colour:	White				
Height:	156 mm				
Description:	Lid	Material:	PP		
Quantity:	1,0000 PCE				
Weight:	35 g				
Colour:	White				
Height:	12 mm				
Coding					
Production date:	Batch number	Expiry date:	DD/MM/YYYY	Lot code:	DD/MM/YYYY
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				
Secondary packaging					
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	1,6560 g				
Colour:	White				
Width:	115 mm				
Height:	180 mm				
Tertiary packaging					
Description:	Sheet	Material:	Corrugated board		
Quantity:	2,0000 PCE				
Weight:	310 g				
Length:	1,200 mm				
Width:	800 mm				
Description:	Foil	Material:	LDPE		
Quantity:	1,0000 PCE				
Colour:	Transparent				
Length:	1,600 mm				
Width:	1,400 mm				
Description:	Tub	Material:	PP		
Quantity:	1,0000 PCE				
Weight:	35 g				
Colour:	White				
Height:	121 mm				
Description:	Lid	Material:	PP		
Quantity:	1,0000 PCE				
Weight:	9,5 g				
Colour:	White				
Description:	Stretchwrap	Material:	LLDPE		
Quantity:	0,4000 KG				
Width:	500 mm				
Description:	Pallet	Material:	Wood		
Quantity:	1,0000 PCE				
Weight:	25.000 g				
Colour:	Light brown, Blue				
Length:	1,200 mm				
Width:	800 mm				
Height:	144 mm				

FOOD SAFETY / HACCP

Physical hazards - specific control system				
	Present			Remarks
Filters:	Yes			
Metal detection:	Yes			
Ferrous:		Ø control device:	2,5 mm	
Non-ferrous:		Ø control device:	2,5 mm	
Stainless steel:		Ø control device:	3,5 mm	

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LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	21069098	
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:	