PRODUCT DATA SHEET

CSM Ingredients www.csmingredients.com



Last changed on: 05.12.2022

RED FRUIT CROQUANT PO MB

MATERIAL CODES

Article number		
CSM article number	10185456	
Others		
EAN code	3040409002486	

NAME OF THE FOOD

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

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)

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:PasteColour: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; AL MONDS; Flavouring; Dried strawberry; Dried raspberry; Concentrated BUTTER; Skimmed MILK powder; Maize starch; BARLEY malt; Salt; Colour: Carmine. *Rainforest Alliance Certified. Find out more at ra.org.

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	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product		
Fats of which trans unsaturated fatty acids:	0,3 g	
Fats of which animal derived trans fatty acids:	0,2 g	
Fats of which non-animal derived trans fatty acids:	0,1 g	
Salt (NaCl):	273,4 mg	
Minerals - Sodium:	114,1 mg	
Water:	0,9 g	

Printed on: 13.01.2023 Page 1 of 5 SAP ID: 001000229784

 Article number:
 10185456
 Last changed on:
 05.12.2022

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
Khorasan wheat	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 t	han 10 mg/kg or 10 mg/liter express	sed 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 ID: 2-1223-21-000-00; RSPO #: 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 ID: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-845733

Type: Cocoa - UTZ Value: 100 % Supply chain model: Mass balance

By buying UTZ certified cocoa, we support sustainable cocoa farming. UTZ certified farmers implement better farming practices with respect for people and planet.

www.utz.org.

Supply Chain Model: Mass Balance.

UTZ ID: UTZ_CO1000005454; UTZ #: C845733CU-UTZ

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		

 Article number:
 10185456
 Last changed on:
 05.12.2022

MICRO	DRIOI OC	SICAL INFO	DRMATION

	UOM	М	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

C

 Article number:
 10185456
 Last changed on:
 05.12.2022

Distribution unit					
PISHIDUHUH UIH					
Weight net: 4	kg	Weight gross:	4,28 kg	Number of pieces:	1 PC
Pallet			<u> </u>	·	
Pallet type: E	uro pallet				
DU's per layer: 18	3 PC	Layers:	6 PC	DU's per pallet:	108 PC
Weight net: 43	32 kg	Weight gross:	487,24 kg	Total pallet height:	108 cm
Primary packaging					
Description:	Pail		Material:	PP	
Quantity:	1,0000 PC				
Weight:	158 g				
Colour:	White				
Height:	156 mm				
Description:	Lid		Material:	PP	
Quantity:	1,0000 PC				
Weight:	35 g				
Colour:	White				
Height:	12 mm				
Coding					
	atch number	Expiry date:	DD/MM/YYYY	Lot code:	DD/MM/YYYY
Name: Ye	es	Supplier:	Yes	Material code:	Yes
EAN: Ye	es				
Secondary packaging					
Description:	Label		Material:	Paper	
Quantity:	1,0000 PC				
Weight:	1,6560 g				
Colour:	White				
Width:	115 mm				
Height:	180 mm				
Tertiary packaging					
Description:	Sheet		Material:	Corrugated board	
Quantity:	2,0000 PC				
Weight:	358 g				
Surface:	0,96 m2				
Length: Width:	1.200 mm				
	800 mm				
Description:	Foil		Material:	LDPE	
Quantity:	1,0000 PC				
Colour:	Transparent				
Length: Width:	1.600 mm				
	1.400 mm				
Description:	Tub		Material:	PP	
Quantity:	1,0000 PC				
Weight:	34 g				
Colour:	White				
Height:	121 mm				
Description:	Lid		Material:	PP	
Quantity:	1,0000 PC				
Weight:	9,5 g				
Colour:	White				
Description:	Pallet		Material:	Wood	
Quantity:	1,0000 PC				
Weight:	25.000 g				
Colour:	Light brown, Blu	ue			
Length:	1.200 mm				
	1.200 mm 800 mm 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		

C

 Article number:
 10185456
 Last changed on:
 05.12.2022

LEGAL INFORMATION

International ingredient numbering					
Туре	Number	Remarks			
CN code for export products 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.

Last changed on: 05.12.2022
Change: Formulation