

**PRODUCT DATA SHEET**

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



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**Custard cream FLAN UNIPRO 25 KG**

**MATERIAL CODES**

<b>Article number</b>	
CSM article number	<b>10058056</b>
<b>Company</b>	
	<b>Product code</b>
CSM FRANCE SAS	16425
CSM BENELUX BV	16425
CSM DEUTSCHLAND GMBH	5413321164255
<b>Others</b>	
EAN code	3040400164251
CN code (EU)	21069098

**NAME OF THE FOOD**

<b>Name of the food:</b>	Powder for pastry custard
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**PRODUCT DESCRIPTION**

Instant powder for the preparation of egg custard
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**GENERAL INFORMATION**

<b>Country of origin:</b>	France	<b>Continent of origin:</b>	Europe (EU)
<b>Physical condition:</b>	Powder		

**USER INSTRUCTION**

<b>General advice</b>	
450g Powder, 1L of cold water, 150g egg (3eggs), 75g beaten egg whites (3 eggs), 75g egg yolks (3 eggs). Mix the water, the eggs and the yolks. Add the powder and mix well. Mix in the beaten egg whites.	
<b>Application</b>	
For professional use only.	
<b>Working instructions</b>	
<b>Baking:</b>	<b>Time:</b> 40 - 45 min <b>Temperature:</b> 180 °C

**SENSORIAL INFORMATION**

<b>Taste:</b>	Milk, Vanilla	<b>Odour:</b>	Vanilla
<b>Visual aspect:</b>	Fine powder	<b>Colour:</b>	White, Beige
<b>Structure:</b>	Fine powder		

**INGREDIENT DECLARATION**

Sugar; WHOLE MILK POWDER; WHEAT FLOUR; SKIMMED MILK POWDER; Modified starch; Maize starch; Thickener: Cellulose; Flavouring; Colour: Carotenes;
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**NUTRITIONAL INFORMATION**

<b>Per 100 grams product</b>	
<b>Energy:</b>	1.691 kJ (400 kcal)
<b>Fat:</b>	5,7 g
of which saturated fatty acids:	3,7 g
of which mono unsaturated fatty acids:	1,3 g
of which poly unsaturated fatty acids:	0,3 g
<b>Carbohydrate:</b>	76,2 g
of which sugars:	60,8 g
<b>Fibre:</b>	1,2 g
<b>Protein:</b>	10,3 g
<b>Salt (Na x 2.5):</b>	0,4784 g

**ADDITIONAL NUTRITIONAL INFORMATION**

<b>Per 100 grams product</b>	
<b>Fats of which trans unsaturated fatty acids:</b>	0,2 g
<b>Salt (NaCl):</b>	0,4 mg
<b>Minerals - Sodium:</b>	191,4 mg
<b>Water:</b>	4,5 g

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## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
<b>Cereals containing gluten and products thereof</b>	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	No
Barley	No	No	Yes
Oat	No	No	No
Spelt	No	No	No
Kamut	No	No	No
<b>Crustaceans and products thereof</b>	No	No	No
<b>Eggs and products thereof</b>	No	Yes	Yes
<b>Fish and products thereof</b>	No	No	No
<b>Peanuts and products thereof</b>	No	No	No
<b>Soybeans and products thereof</b>	No	No	Yes
<b>Milk and products thereof (including lactose)</b>	Yes	Yes	Yes
<b>Nuts and products thereof</b>	No	Yes	Yes
Almonds	No	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
<b>Celery and products thereof</b>	No	No	No
<b>Mustard and products thereof</b>	No	No	No
<b>Sesame and products thereof</b>	No	No	No
<b>Sulphur dioxide and sulphites at concentrations &gt; 10 mg/kg or &gt; 10 mg/l</b>	5 PPM *	Yes	Yes
<b>Lupine and products thereof</b>	No	No	No
<b>Molluscs and products thereof</b>	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, 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.

## DIET INFORMATION

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

## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	10 000				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

<b>Storage conditions</b>	
Shelf life after production:	365 Days
Storage temperature:	< 30 °C
Storage advice:	Protect from moisture, direct sunlight and excessive heat, preferably below 30°C., Consume rapidly after opening.
<b>Transport conditions</b>	
Transport temperature:	< 30 °C

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## PACKAGING INFORMATION

<b>Distribution unit</b>					
Weight net:	25 kg	Weight gross:	26,75 kg	Number of pieces:	1 PCE
<b>Pallet</b>					
Pallet type:	Euro pallet	Layers:	8 PCE	DU's per pallet:	24 PCE
DU's per layer:	3 PCE	Weight gross:	666 kg	Total pallet height:	134,4 cm
Weight net:	600 kg				
<b>Primary packaging</b>					
Description:	Bag	Material:	Paper, HDPE		
Quantity:	1,0000 PCE				
Weight:	165,4 g				
Colour:	White				
Width:	350 mm				
Height:	950 mm				
<b>Coding</b>					
Production date:	Batch number	Expiry date:	DD/MM/YYYY	Lot code:	DD/MM/YYYY
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				
<b>Secondary packaging</b>					
Description:	Label	Material:	Paper		
Quantity:	1,0000 PCE				
Weight:	1 g				
Colour:	White				
Width:	140 mm				
Height:	180 mm				
<b>Tertiary packaging</b>					
Description:	Sheet	Material:	Corrugated board		
Quantity:	1,0000 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:	Box	Material:	Corrugated board		
Quantity:	1,0000 PCE				
Weight:	1,24 kg				
Length (inside):	1.190 mm				
Length (outside):	1.198 mm				
Width (inside):	790 mm				
Width (outside):	798 mm				
Height (inside):	360 mm				
Height (outside):	376 mm				
Description:	Stretchwrap	Material:	LLDPE		
Quantity:	0,6400 KG				
Width:	500 mm				
Description:	Pallet	Material:	Wood		
Quantity:	1,0000 PCE				
Length:	1.200 mm				
Width:	800 mm				
Height:	150 mm				

## FOOD SAFETY / HACCP

<b>Physical hazards - specific control system</b>			
<b>Sieves:</b>	Present Yes	<b>Mesh:</b> 2 mm	<b>Remarks</b>
<b>Metal detection:</b>	Yes		
<b>Ferrous:</b>		∅ control device: 1,5 mm	
<b>Non-ferrous:</b>		∅ control device: 2 mm	
<b>Stainless steel:</b>		∅ control device: 2,5 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:	Food safety / HACCP