

## PRODUCT DATA SHEET

**CSM Ingredients**  
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Last changed on: 05.12.2022

### GRAND PATISSIER GOLD SUPREME 4X2,5 KG PO MB

#### MATERIAL CODES

##### Article number

CSM article number **10237010**

##### Others

EAN code 8030141096572  
CN code (EU) 1517909990

#### NAME OF THE FOOD

**Name of the food:** Blend for garnishing creams, yeast leavened doughs and batters

#### PRODUCT DESCRIPTION

Blend for garnishing creams, yeast leavened doughs and batters

#### GENERAL INFORMATION

**Country of origin:** Italy **Continent of origin:** Europe (EU)

#### USER INSTRUCTION

##### Application

#### SENSORIAL INFORMATION

<b>Taste:</b>	Free from off-taste	<b>Odour:</b>	No foreign odours
<b>Visual aspect:</b>	Emulsion	<b>Colour:</b>	Light yellowish
<b>Structure:</b>	Plastic		

#### INGREDIENT DECLARATION

RECONSTITUTED BUTTER; Vegetable fat: Palm; Fully hydrogenated vegetable fat: Palm; Vegetable oil: Sunflower; Water; Emulsifier: Lecithins, Mono- and diglycerides of fatty acids; WHEY POWDER; Salt; Flavourings; Preservative: Potassium sorbate; Acidity regulator: Lactic acid; Colour: Carotenes.

#### NUTRITIONAL INFORMATION

##### Per 100 grams product

<b>Energy:</b>	2.960 kJ	(720 kcal)
<b>Fat:</b>	79,8 g	
of which saturated fatty acids:	47,6 g	
of which mono unsaturated fatty acids:	19,5 g	
of which poly unsaturated fatty acids:	12,3 g	
<b>Carbohydrate:</b>	0,3 g	
of which sugars:	0,3 g	
<b>Fibre:</b>	0,0 g	
<b>Protein:</b>	0,0 g	
<b>Salt (Na x 2.5):</b>	0,297 g	

#### ADDITIONAL NUTRITIONAL INFORMATION

##### Per 100 grams product

<b>Fats of which trans unsaturated fatty acids:</b>	1,1 g
<b>Fats of which animal derived trans fatty acids:</b>	0,7 g
<b>Fats of which non-animal derived trans fatty acids:</b>	0,4 g
<b>Salt (NaCl):</b>	298,7 mg
<b>Minerals - Sodium:</b>	118,9 mg
<b>Water:</b>	19,3 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>			
Wheat	No	No	No
Rye	No	No	No
Barley	No	No	No
Oat	No	No	No
Spelt	No	No	No
Khorasan wheat	No	No	No
<b>Crustaceans and products thereof</b>			
Eggs and products thereof	No	No	No
<b>Fish and products thereof</b>			
Peanuts and products thereof	No	No	No
<b>Soybeans and products thereof</b>			
Milk and products thereof (including lactose)	Yes	Yes	Yes
<b>Nuts and products thereof</b>			
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
<b>Celery and products thereof</b>			
Mustard and products thereof	No	No	No
<b>Sesame and products thereof</b>			
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.

### "May contain" allergens

May contain traces of: -.

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-831154

## DIET INFORMATION

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

## CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
<b>Fats</b>				
Tfa:		< 2 %		NGD-C74-1989
Free fatty acids:		< 0,2 %		NGD-C-10-1976
Peroxide value:		< 1,5 meq/kg	meq/kg	NGD-Db6-91
<b>Contents</b>				
Moisture content:		< 19,22 %		NGD-C3-1976
Salt content:		0,28 - 0,32 %		NGD-Da5-91

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## PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
<b>Solid fat content</b>				
Solids at 10 °C (N10):		46 - 52 %		NGD-Db 10-1989
Solids at 20 °C (N20):		25 - 29 %		NGD-Db 10-1989
Solids at 30 °C (N30):		10 - 15 %		NGD-Db 10-1989
Solids at 35 °C (N35):		< 8 %		NGD-Db 10-1989

## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				ISO 4833-1
Enterobacteriaceae:	/ g	10				ISO 7402
Moulds:	/ g	100				ISO 7954
Yeasts:	/ g	100				ISO 7954

## SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	187 Days
Storage temperature:	14 - 16 °C
Storage advice:	Store in a cool and dry place.
Transport conditions	
Transport temperature:	10 - 15 °C

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## PACKAGING INFORMATION

<b>Distribution unit</b>					
Weight net:	10 kg	Weight gross:	10,27 kg	Number of pieces:	4 PC
<b>Pallet</b>					
Pallet type:	Euro pallet	Layers:	10 PC	DU's per pallet:	70 PC
DU's per layer:	7 PC	Weight net:	700 kg	Weight gross:	743,9 kg
				Total pallet height:	125,40 cm
<b>Primary packaging</b>					
Description:	Foil (wrapper)	Material:	Aluminium, Paper, PE		
Quantity:	4,0000 PC				
Weight:	12,9 g				
Length:	410 mm				
Width:	405 mm				
<b>Coding</b>					
		Expiry date:	DD/MM/YYYY	Lot code:	LYDDD
<b>Secondary packaging</b>					
Description:	Box	Material:	Corrugated board		
Quantity:	1,0000 PC				
Weight:	210 g				
Colour:	White				
Length (outside):	395 mm				
Width (outside):	304 mm				
Height (outside):	111 mm				
Description:	Glue	Material:	Polyolefin		
Quantity:	0,0020 KG				
Weight:	25 kg				
Colour:	Whitish				
<b>Coding</b>					
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				
<b>Tertiary packaging</b>					
Description:	Glue				
Quantity:	0,0315 KG				
Weight:	500 g				
Description:	Sheet	Material:	Corrugated board		
Quantity:	1,0000 PC				
Weight:	360 g				
Length:	800 mm				
Width:	1.200 mm				
Description:	Label	Material:	Paper		
Quantity:	3,0000 PC				
Weight:	2,85 g				
Colour:	White				
Width:	130 mm				
Height:	210 mm				
Description:	Pallet	Material:	Wood		
Quantity:	1,0000 PC				
Weight:	25.000 g				
Length:	1.200 mm				
Width:	800 mm				
Height:	144 mm				
<b>Coding</b>					
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	Yes				

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## FOOD SAFETY / HACCP

Microbiological hazards - specific control system			
<b>Food Safety / HACCP:</b>	Acidification, Pasteurization		
<b>Remarks:</b>	Pasteurization of premix (water phase + oil phase )		
Physical hazards - specific control system			
	<b>Present</b>	<b>Mesh</b>	<b>Remarks</b>
<b>Sieves:</b>	No		
<b>Filters:</b>	Yes		
<b>Metal detection:</b>	No		
<b>Ferrous:</b>		Ø control device:	
<b>Non-ferrous:</b>		Ø control device:	
<b>Stainless steel:</b>		Ø control device:	
<b>X - ray:</b>	No		
<b>Visual inspection:</b>	No		
Process description			
Acidification			
Process description			
Pasteurization			
<b>Remarks:</b>	Pasteurization of premix (water phase + oil phase )		

## LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	1517909990	
All products are conform to the European and National food legislation.		

## STATEMENT

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Change:	Sustainability