

PRODUCT DATA SHEET		
CSM Bakery Solutions www.csmbakerysolutions.com		Last changed on: 19.06.2020
DEBCO ICE NEUTRAL 4X5 KG		

MATERIAL CODES

Article number	
CSM article number	10058170
Company	Product code
CSM FRANCE SAS	10484
CSM BENELUX BV	20855
CSM DEUTSCHLAND GMBH	5413321000133
CSM DEUTSCHLAND GMBH	5413321208553
Others	
EAN code	5413321208553
CN code (EU)	19012000

NAME OF THE FOOD

Name of the food:	Mix powder for ice creams, for flavouring
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PRODUCT DESCRIPTION

Mix powder for ice creams, for flavouring. Contient de la matière grasse végétale

GENERAL INFORMATION

Country of origin:	France	Continent of origin:	Europe (EU)
Physical condition:	Powder		

USER INSTRUCTION

General advice
3,5 parts of DEBCO ICE MIX NEUTRAL, 10 parts of milk. Add the Mix to the milk. Stir until an homogeneous mass. Allow to ripen below 6°C if necessary.
Application
For professional use only.

SENSORIAL INFORMATION

Taste:	Sweet, Milk	Odour:	Milk
Visual aspect:	Fine powder	Colour:	White
Structure:	Fine powder		

INGREDIENT DECLARATION

Sugar; Vegetable fat: Fully hydrogenated coconut; SKIMMED MILK POWDER; Glucose syrup; Modified starch; Emulsifier: Lactic acid esters of mono- and diglycerides of fatty acids, Mono- and diglycerides of fatty acids; MILK PROTEINS; Thickener: Cellulose, Guar gum; Salt; Beef gelatin; Stabiliser: Sodium polyphosphate.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	2,051 kJ	(488 kcal)
Fat:	19,0 g	
of which saturated fatty acids:	18,8 g	
of which mono unsaturated fatty acids:	0,2 g	
of which poly unsaturated fatty acids:	0,0 g	
Carbohydrate:	75,9 g	
of which sugars:	68,7 g	
Fibre:	0,5 g	
Protein:	3,1 g	
Salt (Na x 2.5):	0,432 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,2 g
Salt (NaCl):	149,8 mg
Minerals - Sodium:	172,6 mg
Water:	0,7 g

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ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	No	Yes	Yes
Wheat	No	Yes	Yes
Rye	No	No	No
Barley	No	No	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	No	No	Yes
Milk and products thereof (including lactose)	Yes	Yes	Yes
Nuts and products thereof	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
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	7 PPM *	Yes	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: GLUTEN, 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.
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DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	No	Suitable for coeliac diet:	No
Suitable for lacto vegetarians:	No	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

Storage conditions	
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.
Transport conditions	
Transport temperature:	< 30 °C

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PACKAGING INFORMATION

Distribution unit					
Weight net:	20 kg	Weight gross:	21,4 kg	Number of pieces:	4 PCE
Pallet					
Pallet type:	Euro pallet				
DU's per layer:	8 PCE	Layers:	5 PCE	DU's per pallet:	40 PCE
Weight net:	800 kg	Weight gross:	880 kg	Total pallet height:	208,4 cm
Primary packaging					
Description:	Film	Material:	Nylon, LDPE		
Quantity:	0,0102 KG				
Colour:	Transparent				
Width:	680 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:	0,4000 PCE				
Weight:	1 g				
Colour:	White				
Width:	140 mm				
Height:	180 mm				
Description:	Box	Material:	Corrugated board		
Quantity:	0,1000 PCE				
Weight:	550 g				
Colour:	White				
Length (outside):	399 mm				
Width (outside):	294 mm				
Height (outside):	388 mm				
Quantity:	0,0000 PCE				
Quantity:	0,0002 KG				
Colour:	Transparent				
Description:	Label	Material:	Paper		
Quantity:	0,1000 PCE				
Weight:	1 g				
Colour:	White				
Width:	140 mm				
Height:	180 mm				
Tertiary packaging					
Description:	Sheet	Material:	Corrugated board		
Quantity:	1,2500 PCE				
Weight:	310 g				
Length:	1.200 mm				
Width:	800 mm				
Description:	Foil	Material:	LDPE		
Quantity:	1,2500 PCE				
Colour:	Transparent				
Length:	1.600 mm				
Width:	1.400 mm				
Description:	Stretchwrap	Material:	LLDPE		
Quantity:	0,8000 KG				
Width:	500 mm				

FOOD SAFETY / HACCP

Physical hazards - specific control system				
Sieves:	Present	Mesh:	2 mm	Remarks
Metal detection:	Yes			
Ferrous:		Ø control device:	1,5 mm	
Non-ferrous:		Ø control device:	2 mm	
Stainless steel:		Ø control device:	2,5 mm	

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LEGAL INFORMATION**International ingredient numbering**

Type	Number	Remarks
CN code (EU)	19012000	
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