

PRODUCT DATA SHEET		
CSM Ingredients www.csmingredients.com		Last changed on: 06.05.2021
Boe Trennwax Spray aktiv fl 500ml		

MATERIAL CODES

Article number	
CSM article number	10085008
Company	Product code
CSM DEUTSCHLAND GMBH	4017040337528
CSM POLSKA SP. Z O.O.	321002
CSM AUSTRIA GMBH	4017040337528
TR	IMP 003
CSM ITALIA S.R.L.	2635
CN	2146003402
Others	
EAN code	4017040337528
CN code (EU)	1517909300

NAME OF THE FOOD

Name of the food:	Anhydrous release agent
-------------------	-------------------------

PRODUCT DESCRIPTION

Anhydrous release agent, For patisserie, bakery goods and confectionery applications.

GENERAL INFORMATION

Country of origin:	Germany
--------------------	---------

USER INSTRUCTION

Application
For the spraying of baking trays and baking pans

SENSORIAL INFORMATION

Taste:	Pleasant, Fatty, Not rancid	Odour:	Pleasant, Fatty, Not rancid
Visual aspect:	Turbid	Colour:	Yellow
Structure:	Oily liquid		

INGREDIENT DECLARATION

Vegetable oils: Rapeseed, Palm; Propellant gas: Butane, Propane; Coconut fat; Wax ester; Emulsifier: Lecithins.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	3.695 kJ	(899 kcal)
Fat:	99,8 g	
of which saturated fatty acids:	17,3 g	
of which mono unsaturated fatty acids:	56,3 g	
of which poly unsaturated fatty acids:	26,7 g	
Carbohydrate:	0,1 g	
of which sugars:	0,0 g	
Fibre:	0,0 g	
Protein:	0,0 g	
Salt (Na x 2.5):	0,0083 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,6 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,6 g
Salt (NaCl):	8,3 mg
Minerals - Sodium:	3,3 mg
Water:	0,0 g

Boe Trennwax Spray aktiv fl 500ml

Article number:	10085008	Last changed on:	06.05.2021
-----------------	----------	------------------	------------

ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	No	No	No
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
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	No
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	Yes	Yes
Milk and products thereof (including lactose)	No	No	No
Nuts and products thereof	No	No	No
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
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	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.

DIET INFORMATION

Kosher:	Yes - certified	Suitable for coeliac diet:	Yes
Halal:	Yes - certified	Suitable for persons with lactose intolerance:	Yes
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	Yes
Suitable for lacto vegetarians:	Yes		
Suitable for ovo vegetarians:	Yes		
Suitable for vegans:	Yes		

"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Fats				
Tfa:		< 2 %		Calculated

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Others				
Output at 20° C:	g/s	1,1 - 1,9g/s	g/s	

Boe Trennwax Spray aktiv fl 500ml

Article number:	10085008	Last changed on:	06.05.2021
-----------------	----------	------------------	------------

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000				DIN EN ISO 4833-1/2:2013, ASU L 00.00-88/1:2004-07
Enterobacteriaceae:	/ g	10				DIN EN ISO 21528-1/2:2017-09, DIN EN ISO 21528-1/2:2009-12, ASU §64 LFGB L05.00-5:1990-06
Moulds:	/ g	100				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Yeasts:	/ g	100				DIN EN ISO 21527-1/2:2008-07, ISO 6611:2004-10, ASU §64 LFGB L01.00-37:1991-12
Salmonella:	/ 25 g	Not detectable				DIN EN ISO 6579:2017-07, EN ISO 16140:2003, ASU L00.00-98:2007-04, DIN 10135:2013-05, DIN EN ISO 6579:2003-03, ASU L.00.00-66:2002-05

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	545 Days
Storage temperature:	< 25 °C
Storage advice:	Store in a cool and dry place.
Transport conditions	
Transport temperature:	< 25 °C

PACKAGING INFORMATION

Distribution unit			
Weight net:	1,878 kg	Weight gross:	3,020 kg
Remarks:	6 x 313 g (6 x 500 ml)		
Pallet			
Pallet type:	Euro pallet		
DU's per layer:	29 PCE	Layers:	5 PCE
Weight net:	272 kg	Weight gross:	455 kg
		DU's per pallet:	145 PCE
Primary packaging			
Description:	Can	Material:	Tin
Coding			
	Expiry date:	Yes	Lot code: Yes
Secondary packaging			
Description:	Box	Material:	Cardboard
Dimensions:	210 x 140 x 245 mm		
Coding			
		Lot code:	Yes
Tertiary packaging			
Description:	Pallet		
Dimensions:	1200 x 800 mm		
Description:	Shrinkfoil		

FOOD SAFETY / HACCP

Physical hazards - specific control system			
Sieves:	Present	Mesh:	2,0 mm
Filters:	Yes	Remarks	
	No		
Metal detection:	No		
Ferrous:			
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	
X - ray:	No	Ø control device:	

Boe Trennwax Spray aktiv fl 500ml

Article number:	10085008	Last changed on:	06.05.2021
-----------------	----------	------------------	------------

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	1517909300	
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:	06.05.2021
Change:	Ingredient declaration