

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 05.12.2022

GRAND PATISSIER CREME/CAKE 4X2,5KG PO MB

MATERIAL CODES

Article number

CSM article number **10236998**

Others

EAN code 8030141096565
CN code (EU) 1517909990

NAME OF THE FOOD

Name of the food: Fat emulsion for garnishing creams, yeast leavened doughs and batters

PRODUCT DESCRIPTION

Vegetable fat emulsion for garnishing creams, yeast leavened doughs and batters

GENERAL INFORMATION

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

SENSORIAL INFORMATION

Taste:	Free from off-taste	Odour:	No foreign odours
Visual aspect:	Emulsion	Colour:	Typical
Structure:	Typical		

INGREDIENT DECLARATION

Vegetable oil: Sunflower; Vegetable fats: Palm, Coconut; Water; Fully hydrogenated palm; Partly hydrogenated palm; RECONSTITUTED CREAM; CONCENTRATED BUTTER; Emulsifier: Lecithins, Mono- and diglycerides of fatty acids; Flavouring; Honey; Salt; Acidity regulator: Citric acid; Preservative: Potassium sorbate; Colour: Carotenes.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy:	2.929 kJ	(712 kcal)
Fat:	78,3 g	
of which saturated fatty acids:	42,0 g	
of which mono unsaturated fatty acids:	16,5 g	
of which poly unsaturated fatty acids:	18,2 g	
Carbohydrate:	1,2 g	
of which sugars:	1,1 g	
Fibre:	0,0 g	
Protein:	0,7 g	
Salt (Na x 2.5):	0,217 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product

Fats of which trans unsaturated fatty acids:	1,5 g
Fats of which animal derived trans fatty acids:	0,1 g
Fats of which non-animal derived trans fatty acids:	1,5 g
Salt (NaCl):	218,5 mg
Minerals - Sodium:	86,7 mg
Water:	19,3 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	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	No	No
Milk and products thereof (including lactose)	Yes	Yes	Yes
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.

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
Fats				
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
Contents				
Salt content:		0,18 - 0,22 %		NGD-Da5-91

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PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Solid fat content				
Solids at 10 °C (N10):		39 - 45 %		NGD-Db 10-1989
Solids at 20 °C (N20):		18 - 23 %		NGD-Db 10-1989
Solids at 30 °C (N30):		5 - 9 %		NGD-Db 10-1989
Solids at 35 °C (N35):		< 5 %		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

Distribution unit					
Weight net:	10 kg	Weight gross:	10,27 kg	Number of pieces:	4 PC
Pallet					
Pallet type:	Euro pallet				
DU's per layer:	7 PC	Layers:	10 PC	DU's per pallet:	70 PC
Weight net:	700 kg	Weight gross:	743,9 kg	Total pallet height:	125,40 cm
Primary packaging					
Description:	Foil (wrapper)	Material:	Aluminium, Paper, PE		
Quantity:	4,0000 PC				
Weight:	12,9 g				
Length:	410 mm				
Width:	405 mm				
Coding					
		Expiry date:	DD/MM/YYYY	Lot code:	LYDDD
Secondary packaging					
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				
Coding					
Name:	Yes	Expiry date:	DD/MM/YYYY	Lot code:	LYDDD
EAN:	Yes	Supplier:	Yes	Material code:	Yes
Tertiary packaging					
Description:	Pallet	Material:	Wood		
Quantity:	1,0000 PC				
Weight:	25.000 g				
Length:	1.200 mm				
Width:	800 mm				
Height:	144 mm				
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				
Coding					
Name:	Yes	Expiry date:	DD/MM/YYYY	Lot code:	LYDDD
EAN:	Yes	Supplier:	Yes	Material code:	Yes

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FOOD SAFETY / HACCP

Microbiological hazards - specific control system

Food Safety / HACCP: Acidification, Pasteurization
Remarks: Pasteurization of premix (water phase + oil phase)

Physical hazards - specific control system

	Present	Mesh	Remarks
Sieves:	No		
Filters:	Yes		
Metal detection:	No		
Ferrous:		Ø control device:	
Non-ferrous:		Ø control device:	
Stainless steel:		Ø control device:	
X - ray:	No		
Visual inspection:	No		

Process description

Acidification

Process description

Pasteurization

Remarks: 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

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: Sustainability