

PRODUCT DATA SHEET**CSM Ingredients**
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Last changed on: 05.12.2022

American Cookie**MATERIAL CODES****Article number**CSM article number **10210789****Others**EAN code 4017040018724
CN code (EU) 1901200000**NAME OF THE FOOD****Name of the food:** Baking Mix**PRODUCT DESCRIPTION**

Baking mix for cookies

GENERAL INFORMATION**Country of origin:** Germany **Continent of origin:** Europe (EU)
Physical condition: Powder**USER INSTRUCTION****General advice**

1000g American Cookie + 300 g butter + 100 g whole egg

SENSORIAL INFORMATION**Taste:** Sweet, Slightly salted **Odour:** Typical
Visual aspect: Powder **Colour:** Light beige, With spots
Structure: Powder**INGREDIENT DECLARATION**

WHEAT FLOUR; Sugar; Raising agent: Diphosphates, Sodium carbonates; Dried glucose syrup; Salt.

NUTRITIONAL INFORMATION**Per 100 grams product**

Energy:	1.523 kJ	(359 kcal)
Fat:	0,6 g	
of which saturated fatty acids:	0,1 g	
of which mono unsaturated fatty acids:	0,1 g	
of which poly unsaturated fatty acids:	0,3 g	
Carbohydrate:	81,5 g	
of which sugars:	44,5 g	
Fibre:	2,0 g	
Protein:	6,0 g	
Salt (Na x 2.5):	2,200 g	

ADDITIONAL NUTRITIONAL INFORMATION**Per 100 grams product**

Fats of which trans unsaturated fatty acids:	0,0 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,0 g
Salt (NaCl):	902,6 mg
Minerals - Sodium:	880,2 mg
Water:	6,9 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			
Wheat	Yes	Yes	Yes
Rye	No	Yes	Yes
Barley	No	Yes	Yes
Oat	No	Yes	Yes
Spelt	No	Yes	Yes
Khorasan wheat	No	Yes	Yes
Crustaceans and products thereof			
Eggs and products thereof	No	Yes	Yes
Fish and products thereof			
Peanuts and products thereof	No	No	No
Soybeans and products thereof			
Milk and products thereof (including lactose)	No	Yes	Yes
Nuts and products thereof			
Almonds	No	No	Yes
Hazelnuts	No	No	Yes
Walnuts	No	No	Yes
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			
Mustard and products thereof	No	No	No
Sesame and products thereof			
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	4 PPM *	No	No
Lupine and products thereof	No	No	Yes
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: EGG, SOYA, MILK / LACTOSE.

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:	Yes	Suitable for persons with cow's milk protein allergy:	No
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.

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000 000				§64 LFGB L 01.00-5, ISO 4833
Moulds:	/ g	20 000				§64 LFGB L 01.00-37, ISO 6611, ISO 21527-1
Yeasts:	/ g	20 000				§64 LFGB L 01.00-37, ISO 6611, ISO 21527-1
Bacillus cereus:	/ g	1 000				§64 LFGB L 00.00-25, API (50CHB)
Staphylococcus aureus:	/ g	100				AFNOR 3M 01/9-04/03, Petrifilm, §64 LFGB L 00.00-55, ISO 6888-1
Salmonella:	/ 25 g	Not detectable				§64 LFGB L 00.00-66, mini VIDAS, ISO 6579:2002

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	270 Days
Storage temperature:	12 - 25 °C
Storage advice:	Keep packaging closed and dry during storage.
Transport conditions	
Transport temperature:	2 - 25 °C

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PACKAGING INFORMATION

Distribution unit					
Weight net:	10 kg	Weight gross:	10,097 kg		
Pallet					
Pallet type:	Pallet 1200 x 800				
DU's per layer:	5 PC	Layers:	10 PC	DU's per pallet:	50 PC
Weight net:	500 kg	Weight gross:	529,85 kg	Total pallet height:	179,5 cm
Primary packaging					
Description:	Bag	Material:	Paper, HDPE		
Quantity:	1,0000 PC				
Weight:	96,7 g				
Colour:	White				
Width:	350 mm				
Height:	600 mm				
Coding					
Name:	Yes	Expiry date:	DDMMYY	Lot code:	Batch number
EAN:	Yes	Supplier:	Yes	Material code:	Yes
Secondary packaging					
Description:	Label	Material:	Paper		
Quantity:	PC				
Weight:	2,6 g				
Colour:	White				
Width:	210 mm				
Height:	148,5 mm				
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:	Sheet	Material:	Paper		
Quantity:	1,0000 PC				
Weight:	552 g				
Colour:	Grey				
Length:	1.150 mm				
Width:	800 mm				

FOOD SAFETY / HACCP

Physical hazards - specific control system			
	Present		Remarks
Sieves:	Yes	Mesh:	3 mm
Filters:	No		
Metal detection:	Yes		
Ferrous:		Ø control device:	2,5 mm
Non-ferrous:		Ø control device:	3,5 mm
Stainless steel:		Ø control device:	3,5 mm
X - ray:	No		

LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	1901200000	
All products are conform to the European and National food legislation.		

STATEMENT

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Last changed on:	05.12.2022
Change:	Others, Shelf life and logistical information - Storage temperature