

PRODUCT DATA SHEET

CSM Ingredients
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Last changed on: 05.12.2022

GRAND PATISSIER CROISSANT 5x2 KG PO MB

MATERIAL CODES

Article number

CSM article number **10236996**

Others

EAN code 8030141096909
ITF 14 code 08030141096909

NAME OF THE FOOD

Name of the food: Fat emulsion for Danish pastry

PRODUCT DESCRIPTION

Vegetable fat emulsion for Danish pastry

GENERAL INFORMATION

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

PRODUCT DIMENSIONS

	Target	Interval	Method	Remark
Height:	16 mm			
Length:	374 mm			
Width:	278 mm			

SENSORIAL INFORMATION

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

INGREDIENT DECLARATION

Vegetable fat: Palm; Water; Vegetable oil: Sunflower; RECONSTITUTED CREAM (4,0%); CONCENTRATED BUTTER; Emulsifier: Mono- and diglycerides of fatty acids, Lecithins; Salt; Flavouring; Acidity regulator: Citric acid; Honey (0,2%); Preservative: Potassium sorbate; Colour: Carotenes.

NUTRITIONAL INFORMATION

Per 100 grams product

Energy: 2.970 kJ (722 kcal)
Fat: 79,3 g
of which saturated fatty acids: 39,9 g
of which mono unsaturated fatty acids: 25,6 g
of which poly unsaturated fatty acids: 13,2 g
Carbohydrate: 1,3 g
of which sugars: 1,2 g
Fibre: 0,0 g
Protein: 0,7 g
Salt (Na x 2.5): 0,7082 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: 0,1 g
Fats of which non-animal derived trans fatty acids: 0,6 g
Salt (NaCl): 715,9 mg
Minerals - Sodium: 283,3 mg
Water: 17,6 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	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			
Eggs and products thereof	No	No	No
Fish and products thereof			
Peanuts and products thereof	No	No	No
Soybeans and products thereof			
Milk and products thereof (including lactose)	Yes	Yes	Yes
Nuts and products thereof			
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			
Mustard and products thereof	No	No	No
Sesame and products thereof			
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:		< 1 %		NGD-C74-1989, on blend
Free fatty acids:		< 0,2 %		NGD-C-10-1976, on blend
Peroxide value:		< 1,5 meq/kg	meq/kg	NGD-Db6-91

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PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Solid fat content				
Solids at 10 °C (N10):		51 - 55 %		NGD-Db 10-1989
Solids at 20 °C (N20):		34 - 38 %		NGD-Db 10-1989
Solids at 30 °C (N30):		18 - 22 %		NGD-Db 10-1989
Solids at 35 °C (N35):		< 17 %		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:	13 - 18 °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:	10,350 kg	Number of pieces:	5 PC
Pallet					
Pallet type:	Euro pallet	Layers:	11 PC	DU's per pallet:	77 PC
DU's per layer:	7 PC	Weight net:	770 kg	Weight gross:	818,45 kg
				Total pallet height:	137,10 cm
Primary packaging					
Description:	Foil (wrapper)	Material:	Aluminium, Paper, PE		
Quantity:	5,0000 PC				
Weight:	24,1 g				
Colour:	White				
Length:	480 mm				
Width:	650 mm				
Coding					
		Expiry date:	DD/MM/YYYY	Lot code:	LYDDD
Secondary packaging					
Description:	Tape	Material:	BOPP		
Quantity:	0,0022 KG				
Width:	50 mm				
Description:	Box	Material:	Corrugated board		
Quantity:	1,0000 PC				
Weight:	210 g				
Colour:	White				
Length (outside):	404 mm				
Width (outside):	306 mm				
Height (outside):	111 mm				
Coding					
Name:	Yes	Supplier:	Yes	Material code:	Yes
EAN:	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:	0,0347 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	Supplier:	Yes	Material code:	Yes
EAN:	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 for export products	1517109010	
All products are conform to the European and National food legislation.		

STATEMENT

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Change:	Sustainability