

PRODUCT DATA SHEET

CSM Ingredients
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GRAND PATISSIER FEUILLETAGE 5x2 KG PO MB

MATERIAL CODES

Article number

CSM article number **10236994**

Others

EAN code 8030141096541
CN code (EU) 1517109010

NAME OF THE FOOD

Name of the food: Fat emulsion for puff pastry

PRODUCT DESCRIPTION

Fat emulsion for puff pastry

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

NUTRITIONAL INFORMATION

Per 100 grams product

| | | |
|--|----------|------------|
| Energy: | 2.974 kJ | (723 kcal) |
| Fat: | 79,3 g | |
| of which saturated fatty acids: | 41,0 g | |
| of which mono unsaturated fatty acids: | 25,4 g | |
| of which poly unsaturated fatty acids: | 12,3 g | |
| Carbohydrate: | 1,5 g | |
| of which sugars: | 1,1 g | |
| Fibre: | 0,0 g | |
| Protein: | 0,7 g | |
| Salt (Na x 2.5): | 1,495 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: | 0,5 g |
| Salt (NaCl): | 1.511,4 mg |
| Minerals - Sodium: | 598,1 mg |
| Water: | 16,8 g |

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| | |
|--------------------------|-----------------------------|
| Article number: 10236994 | Last changed on: 05.12.2022 |
|--------------------------|-----------------------------|

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 |
| Free fatty acids: | | < 0,2 % | | NGD-C-10-1976 |
| Peroxide value: | | < 1,5 meq/kg | meq/kg | NGD-Db6-91 |
| Contents | | | | |
| Salt content: | | 1,48 - 1,52 % | | NGD-Da5-91 |

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Article number: 10236994 Last changed on: 05.12.2022

PHYSICAL INFORMATION

| | Target | Interval | Typical value | Method / Remarks |
|--------------------------|--------|-----------|---------------|------------------|
| Solid fat content | | | | |
| Solids at 10 °C (N10): | | 53 - 59 % | | NGD-Db 10-1989 |
| Solids at 20 °C (N20): | | 37 - 42 % | | NGD-Db 10-1989 |
| Solids at 30 °C (N30): | | 20 - 25 % | | NGD-Db 10-1989 |
| Solids at 35 °C (N35): | | < 19 % | | 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 |

GRAND PATISSIER FEUILLETAGE 5x2 KG PO MB

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|--------------------------|-----------------------------|
| Article number: 10236994 | Last changed on: 05.12.2022 |
|--------------------------|-----------------------------|

PACKAGING INFORMATION

| | | | | | |
|----------------------------|----------------|---------------|----------------------|----------------------|-----------|
| Distribution unit | | | | | |
| Weight net: | 10 kg | Weight gross: | 10,35 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: | 821,95 kg |
| | | | | Total pallet height: | 136,50 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: | DD/MM/YYYY | Lot code: | LYDDD |
| EAN: | Yes | | Yes | Material code: | Yes |
| Tertiary packaging | | | | | |
| 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: | DD/MM/YYYY | Lot code: | LYDDD |
| EAN: | Yes | | Yes | Material code: | Yes |

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) | | |

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LEGAL INFORMATION

International ingredient numbering

| Type | Number | Remarks |
|---|------------|---------|
| CN code (EU) | 1517109010 | |
| All products are conform to the European and National food legislation. | | |

STATEMENT

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Change: Sustainability